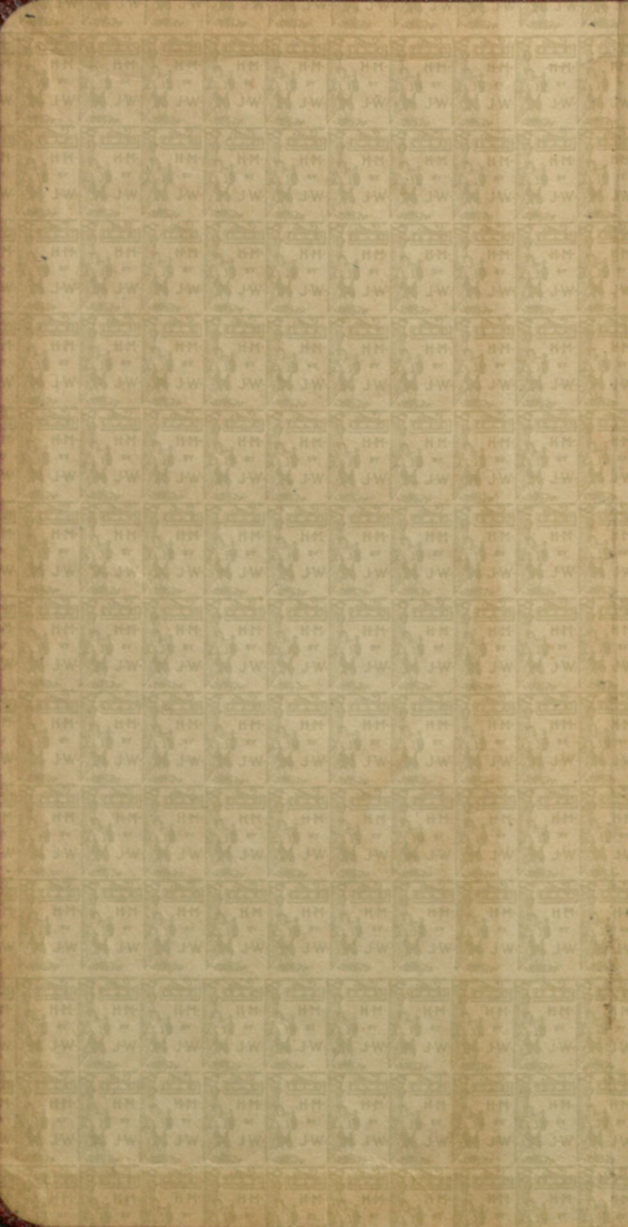
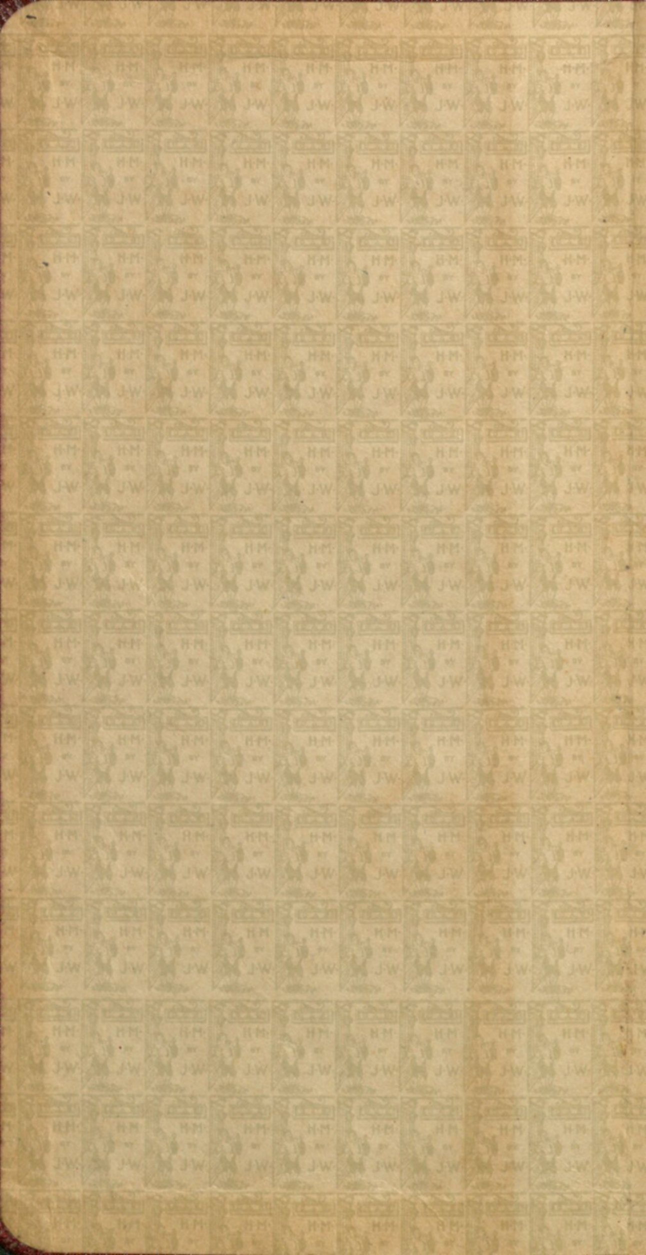
A Selection of Dishes
and the
Chef's Reminder




H·M
BY
J·W

A Selection *of* Dishes

and

The Chef's Reminder

A High Class Culinary Text Book

By CHARLES FELLOWS

Author *of* The Culinary Handbook

Tenth Edition (Revised)

Copyright 1904 by Charles Fellows
Copyright 1909 by John Willy

Published by

THE HOTEL MONTHLY
443 South Dearborn Street
CHICAGO

INDEX.

Banquet Luncheon Menus.............. 180
Batters, Pancake and Fritter............ 99
Birds, Miscellaneous, including Pigeon, Squab, Woodcock, Quail, Snipe, Reed birds, Larks, Plover, Partridge, Prairie Hen, Grouse, etc. (luncheon).......... 159
Breads and Cakes (hot)................ 141
Breakfast Dishes...................... 119
Breakfast Menus, American plan......... 146
Breakfast Menus, Club.................. 142
Broiled Meats......................... 123
Butters, Fancy........................ 97
Canapes 171
Cereals 120
Chafing Dish Cookery and Service........ 187
Clams (chafing dish).................. 188
Coffee, a Dissertation on.............. 109
Cold Meats........................... 140
Consommés 58
Dressings for Vegetable Salads.......... 182
Drinks (breakfast).................... 142
Duck (luncheon)...................... 172
Eggs 136
Entrées 1
Entrées (breakfast)................... 125
Entrées, Friday....................... 16
Entrées (luncheon).................... 153
Entrées, Sweet........................ 27
Fancy Butters......................... 97
Fancy Potatoes for Garnishing........... 100
Fish (breakfast)...................... 121
Fish and their Sauces.................. 63
Flavoring Vinegars.................... 97
Friday Entrées........................ 16
Fried Meats........................... 124
Fruit in season (breakfast)............. 119
Garnishes 89
Glossary of Culinary Terms............. 194
Hollandaise, Cream, French and Mayonnaise Dressings..................... 182
Hors d'Oeuvres, hot and cold........... 30
Hot Breads and Cakes (breakfast)....... 141
Light Soups for Luncheon............... 149
Lobster (chafing dish)................. 190
Luncheon Dishes....................... 149
Luncheon Menus....................... 177

INDEX--Continued.

Meats, Broiled and Fried 123
Meats, cold 140
Miscellaneous Breakfast Dishes 125
Miscellaneous Recipes 104
Omelets 133
Oysters (luncheon) 155
Oysters and Oyster Crabs (chafing dish) 188
Pancake and Fritter Batters 99
Patties 170
Paupiettes 171
Pork (luncheon) 174
Potatoes (breakfast) 140
Potatoes, Fancy for Garnishing 100
Pronouncing Glossary of Culinary Terms 194
Rabbit and Hare 168
Ravioles 171
Relishes (luncheon) 152
Rissoles and Rissolettes 170
Salads 39 and 182
Salads, Vegetable, and their Dressings 182
Salpiçons 171
Sauces 73
Sauces, Fish and their 63
Sauces, Sweet for Sweet Entrées 86
Scotch Woodcock (chafing dish) 191
Service of Course Dinner with Wines 118
Shrimps (luncheon) 175
Soups 44
Soups, Light, for Luncheon 149
Sweet Entrées 27
Sweet Sauces for Sweet Entrées 86
Supper Selections 182
Terrapin 108 and 191
Terrapin (chafing dish) 191
Timbales 172
Valuable Hints to Cooks and Stewards 111
Veal (luncheon) 175
Vegetable Salads and their Dressings 182
Venison (luncheon) 173
Vinegars, Flavoring 97
Waiters' Instructions for Banquet Service 192
Wedding Breakfasts (cold) 147
Wedding Breakfasts (hot) 148
Welsh Rarebit (chafing dish) 191
Wine Service 117
Yorkshire Buck (chafing dish) 191

PREFACE.

I confidently trust that I have conscientiously and faithfully fulfilled the promises of the title of my work. It is for others to appreciate the execution of my task. But, like "Johnson," I confess that "I look with pleasure on my book, however defective, and deliver it to the world, with the spirit of a man that has endeavored well."

Your truly,
CHARLES FELLOWS.

A SELECTION OF DISHES.

Copyright, 1896, by Charles Fellows.
Copyright, 1909, by John Willy.

Especially Adapted for Use by the Average Hotel, Club and Restaurant, Comprising All the Best Known Ways of Cooking and Serving the Products of Our Markets.

ENTREES.

Beef, à la mode, marinaded, sauce Piquantè.
Beef and kidney pie, Southern style.
Beef, fillet of, braised, sauce Bordelaise.
Beef, fillet of, à la Talleyrand.
Beef, fillet of, braised with mushrooms.
Beef, fillet of, larded, à la Jardinière.
Beef, tenderloin of, Provençale.
Beef, fillet of, sauce Béarnaise.
Beef, scallops of, à la Trianon.
Beef, fillet of, piqué, à la Périgeux.
Beef, scallops of fillet of, Crêole.
Beef, tenderloin of, glacé, à la Russe.
Beef, braised sirloin of, with mushrooms.
Beef, larded tenderloin of, aux cèpes.
Beef, fillet of, larded, à la Bayard.
Beef, grenadins of, sauce Raifort.
Beef, small fillets of, Printanière.
Bœuf, mignons de, aux truffes.
Beef, fillets of, à la Châteaubriand.
Beef, braised fillets of, à la Financière.
Beef tenderloin, larded, à l'Andalouse.
Beef, Roulade of, fine herbs sauce.
Beef, small fillets of, en demi glacé.
Beef, small fillets of, à la Cheron.
Beef, ragoût of, à la Crêole.
Beef, entrecôte of, à l'Anglaise.
Beef, fillets of, with oysters.
Beef, small fillets of, Maître D'Hôtel.
Beef, sirloin of, braised, à la Godard.
Beef, fillet of, à la Bigarade.

Beef, rissoles of, sauce Bordelaise.
Beef palates, sauté, with mushrooms.
Beef, smoked, with scrambled eggs.
Beef heart, boiled, sauce Raifort.
Beef tongue, smoked, with spinach.
Beef tongue, corned, raisin sauce.
Beef tongue, fresh, braised, with stuffed tomatoes.
Calf's head, en tortue.
Calf's head, à la Financière.—Cut cold calf's head, with a biscuit cutter, broil, serve on toast, with Financière garnish.
Calf's head, fricassée of, à la Printanière.
Calf's head, à la Poulette.
Calf's head, à la Ste Ménéhould.
Calf's head, à l'Italienne.
Calf's head, boiled, Vinaigrette.
Calf's heart, braised, Victoria potatoes.
Calf's heart, piqué, sauce Andalouse.
Calf's heart, stuffed, fine herbs sauce.
Calf's brains, sauté, with olives.
Calf's brains, fried, in batter, sauce Rémoulade.
Calf's brains, à la Ravigote.
Calf's brains, scrambled, on toast.
Calf's brains, breaded, sauce Béarnaise.
Calf's brains, patties of.
Calf's brains, au gratin.
Calf's brains, en brochette.
Calf's brains, marinaded, and fried, Maître D'Hôtel.
Calf's brains, croquettes of, sauce Velouté.
Calf's brains, au beurre noir.
Calf's kidney omelet.
Calf's kidneys, croquette of, Hanover sauce.
Calf's kidneys, brochette of, à la Claremont.
Calf's kidneys, sauté, à la Bretonne.
Calf's kidneys, broiled, tomato sauce.
Calf's tongue, boiled, Italian sauce (brown).
Calf's tongue, braised, with mushrooms.
Calf's liver, sauté, sauce Piquantè.
Calf's liver and bacon, with spinach.
Calf's liver, broiled, Italian sauce.
Calf's liver, stewed, with braised onions.
Calf's liver, scallops of, with mushrooms.
Calf's liver, larded, crisped onion rings.
Capons, fricassée of, à la Royale.
Capons, braised, à la Financière.
Capons, larded, à la Godard.
Capons, braised, à la Napolitaine.
Capons, stewed with peas, sauce Suprême.

Capons, braised, à la Chipolata.

Capon pie, with mushrooms and truffles.

Capon sauté, à la Printanière.

Capons, larded, à la Montmorency—Garnish with mushrooms and sweetbreads, in reduced Espagnole and Madèira sauces.

Capons, cutlets of, à la Macédoine.

Capons, fillets of, sauce Tartare.

Chicken, fried, with rice and okra.

Chicked, fried in batter, Tomato sauce.

Chicken, fried fricassée of—Take cold fricassée, bread, fry, and serve with Velouté or white Italian sauce.

Chicken, fried in oil, à la Provençale.

Chicken, fried, à l'Orly.

Chicken, fried, à la Dumas—Coat with thick cucumber sauce, bread, fry, and serve with a purée of cucumbers.

Chicken, fried, à l'Indienne—Rub the chicken with curry powder, fry in butter and serve with stewed onions.

Chicken sauté, à la Marengo.

Chicken sauté, à la Printanière.

Chicken, à la Maryland.

Chicken, broiled, à la Vénitienne.

Chicken cutlets, à la Nivernaise.

Chicken, émince of, à la Maintenon.

Chicken, fillets of, à la Milanaise.

Chicken, braised fillets of, Hanover sauce.

Chicken, fricassée of, à la Pascaline.

Chicken wings, fricassée of, with oysters.

Chicken, rissoles of, à la Villeroi.

Chicken, suprême of, à la Périgeux.

Chicken, curried, with rice.

Chicken, à la Crapaudine.

Chicken patties, à la Reine.

Chicken, sauté, à la Neige.

Chicken croquettes with peas.

Chicken cutlets (minced) à la Maréchale.

Chicken, à la Chivry.

Chicken cutlets, à la Montpensier—Raw chicken passed through a meat cutter, purée of mushrooms, mixed with it to bind, form into cutlets, bread, fry slowly in butter till done, and serve with tomato sauce.

Chicken, cromeskies of — Minced, cooked, chicken croquette mixture, rolled in thin slices of cooked salt pork, breaded, fried, served with Hanover sauce.

Chicken livers, stewed, with mushrooms.

Chicken giblets, ragoût of, potato croquettes.

Chicken livers, omelet of, sauce Bressoise.

Chicken with rice, à la Valenciana—Braise the cut-up chicken with minced onions, parsley, a clove of garlic and a few cloves, for a few minutes, add 1 part tomato sauce and 2 parts of white stock; when boiling, add rice enough to serve with the orders; season and simmer till done.

Chicken pot pie.

Chicken pies, small, à la Française—Take cooked chicken, cut up into flakes, make hot, in a sliced mushroom sauce, make diamond shapes of puff-paste, when baked, split, put the chicken mixture on lower crust, put on top, and serve.

Chicken, fricassée of, à la Parisienne—Make a rich yellow fricassée, and serve with equal quantities of button mushrooms and Parisienne potatoes.

Chicken, fried, with corn fritters.

Chicken livers, en brochette, with peas.

Chicken, timbales of, à la Talleyrand.

Chicken, fried spring, cream sauce.

Chicken, blanquette of, with truffles.

Ducks, fillets of, à la Macédoine.

Duck livers, au gratin.

Duck livers, brochette of, sauce Allemande.

Duck, stewed, with peas, in sauce Velouté.

Duck, stewed, with tomatoes, in sauce Bigarade.

Duck, stewed, with olives, in Espagnole.

Duck, fried fillets of, Orange sauce.

Duck, sauté of, with noodles.

Duck, salmis of, à la Julienne.

Duck, braised, à l'Imperatrice—Braise, glaze, and serve with Flageolets.

Duck, capilotade of—Cut up cold duck, simmer in a brown Italian sauce, with a grated orange and serve aux croûtons.

Duck, sauté of, with fresh mushrooms.

Duck, à la Purée Verte—Served with a purée of fresh green peas, little mint flavor.

Duck, fried spring, with green peas.

Duckling, with watercress.

Duck, Teal, braised, à la purée de Champignons.

Duck, Mallard, glacé, Shallot sauce.

Fowl, curried, à la Créole.

Fowl, sauté, sauce Bordelaise.

Fowl, curried in Hanover sauce.

Fowl, croquettes of breast of, sauce Périgeux.

Fowl, minced cutlets of, sauce à la Reine.
Fowl, stewed with tomatoes.
Fowl, fillets of, braised, Duchesse potatoes.
Fowl, braised, à la Printanière.
Fowl, braised, with Macaroni, (in Madèira sauce).
Fowl, haricot of, Jardinière.
Hare, jugged, à l'Anglaise.
Hare, braised fillets of, sauce Poivrade.
Ham, croquettes of, with green peas in sauce Velouté.
Ham and veal sauté, with potato croquettes.
Lamb sauté, with stuffed tomatoes.
Lamb, stewed breast of, green peas.
Lamb kidney, broiled, sauce Colbert.
Lamb, épigramme of, à la Macédoine.
Lamb, braised stuffed shoulder of, à l'Italienne.
Lamb, braised breast of, à la Milanaise.
Lamb kidneys with bacon, à la Broche.
Lamb, braised shoulder of, à la Flamande.
Lamb, épigramme of, with asparagus points (in Béchamel).
Lamb chops, à la Maintenon—Broil on one side, on it spread a chicken forcemeat, lay in pan, raw side down, bake slowly ½ an hour, serve with sauce Velouté.
Lamb cutlets, à la Duchesse—Dip the cutlets into a thick yellow parsley sauce, bread, fry, and serve with a purée of green peas, and a Béchamel sauce.
Lamb cutlets, à la Monaco—Sauté the cutlets slowly till tender, then bread, fry and serve with green peas and caper sauce.
Lamb cutlets, à la Villeroi—Sauté the cutlets, coat with Villeroi sauce, bread, fry and serve with fried parsley.
Lamb cutlets, with cucumber—Sauté the cutlets, coat with cucumber sauce, bread, fry and serve with braised sliced cucumber.
Lamb tongues, glazed, with spinach.
Lamb chops, with green peas.
Lamb cutlets, au Parmesan—Sauté the cutlets, dip in thin Béchamel, then coat thick with grated Parmesan cheese, bread and fry.
Lamb cutlets, à la Princesse—Sauté the cutlets, coat with a purée of mushrooms, bread, fry, and serve with peas and asparagus points in Béchamel.
Lamb cutlets, aux Légumes—Breaded, fried

and served with Julienne vegetables in Madèira sauce.

Lamb cutlets, à la Crècy—Bread, fry and serve with whole young carrots, first stewed, then covered with Maître D'Hôtel sauce.

Lamb, blanquette of, with mushrooms.

Lamb, shoulder of, à la Montmorency—Bone the shoulder, lard it, stuff and braise it, and serve with a Toulouse garnish.

Lamb cutlets, à la Vert pré—Broil, and serve with a very green mint sauce (squeeze the juice of an orange in the sauce).

Mutton kidneys, with bacon, en brochette.

Mutton cutlets, braised, with glazed onions.

Mutton, minced cutlets of, with Duchesse potatoes.

Mutton forcemeat balls, curried, with rice.

Mutton, cromeskies of, with Colbert potatoes.

Mutton, cold collops of, en Brochette—Always baste these when broiling, with tomato sauce.

Mutton, rissoles of, sauce Hollandaise.

Mutton cutlets, sautés, Parisienne potatoes—After you sauté the cutlets, glaze them with a Châteaubriand.

Mutton, Rechauffe of — Cut into 2 inch squares, ¼ inch thick, coat with a mixture of glaze and Espagnole, bread, fry, and serve with either tomato or Hollandaise sauce.

Mutton cutlets, Southern style—Sauté the cutlet, serve on a croûton, with a baked stuffed tomato, a small timbale of rice and some stewed okra.

Mutton cutlets, with purée of turnips.

Mutton, ragoût of, with stuffed tomatoes.

Mutton, Haricôt of, à la Paysanne.

Mutton, curry of, with Macaroni.

Mutton, Casseroles of—Good way to use up cold mutton, make a stiff potato croquette mixture, shape it like a patty, double bread and fry; now cut out a lid, scoop out the inside, thus leaving a case, fill up with a nice mince of mutton, put on the lid; now it looks like a patty, take the potato you scooped out, form into Duchesse potatoes and use as a garnish.

Mutton, Roûlade of, à la Bretonne.

Mutton cutlets, with purée of onions.

Mutton cutlets, braised, à la Jardinière.

Mutton cutlets, à la Provençale—Sauté the cutlets, make a sauce Trianon and sauce Soubise, mix equal parts together, with some grated Parmesan cheese and a flavor of garlic, bread, fry and serve with Madèira sauce.

Mutton cutlets, à la Marseillaise—Coat with a purée of onions, bread, fry and serve with peas and Soubise sauce.

Mutton cutlets, à la Réforme—Mix some grated ham and cheese, with crumbed bread, bread the cutlets with it, fry and serve with Réforme garnish.

Mutton cutlets, à la Macédoine—Trim loin chops, lard, braise and serve with a Macédoine of vegetables.

Mutton cutlets, à la Châsseur—Sauté the cutlets, then let them simmer till tender, in equal parts of port wine and Espagnole, a little currant jelly and some canned button mushrooms.

Mutton cutlets, curried, with Rissoto.

Mutton, Carbonade of, Caper sauce (brown).

Macaroni with ham—Take cold ham trimmings, put through a meat cutting machine, use it instead of cheese, and bake, au Gratin.

Macaroni, à la Genevoise—Boil some pork sausages, skin and slice them, put alternate layers of macaroni, cheese and sausages, in the pan, cover with sauce Vélouté, and bake.

Macaroni and Gruyère, à la Crême.

Macaroni and Parmesan, au Gratin.

Macaroni and cheese, à l'Italienne—Simmer the macaroni in equal parts of Madèira and tomato sauces, sprinkle with grated Parmesan when serving.

Macaroni, à la Napolitaine—Boil the macaroni till done, wash, drain, simmer in little butter, make some scrambled eggs, with cream, equal the amount with grated cheese, add both to the macaroni, make hot (don't boil), and serve.

Macaroni with oysters—Mince the boiled macaroni, scald the oysters, put them in alternate layers in the pan, cover with Anchovy sauce and bake.

Macaroni with tomato purée—Macaroni and cheese in alternate layers in pan, cover with a purée of tomatoes (containing a slight flavor of ham and garlic), bake and serve.

Macaroni et Poisson—Like with oysters, using any fish that will flake.

Macaroni croquettes—Take the full length macaroni, steam it ten minutes in bundles of 6, untie the bundles while hot, roll in grated cheese, then put in buttered cheese cloth, boil till done, let get cold, cut up in 2 inch lengths, bread, fry and serve with Crêole sauce.

Macaroni au Beurre—Boil the macaroni, drain it, keep hot; when serving, sprinkle with grated cheese, and Maître D'Hôtel butter.

Macaroni, à la Cardinal—Take fresh or canned lobster, run it through a meat cutting machine, put alternate layers of it and macaroni in pan, cover with Aurora sauce, sprinkle with grated cheese on top and bake.

Macaroni, timbale of, à la Godard—Line the mold with macaroni, fill with Godard garnish, steam, turn out, and serve with Périgeux sauce.

Macaroni with mushrooms—Slice fresh or canned mushrooms, equal parts with macaroni and grated cheese, put in pan, cover with anchovy sauce and bake.

Opossum sauté, with Lima beans.

Opossum, braised, à la Jardinière.

Opossum, broiled, sauce Poivrade.

Opossum, Southern style—Baked with sweet potatoes, served with them, and corn bread.

Oxtails, Haricot of, à la Printanière.

Oxtails, Sauté, à la Robert.

Oxtails, curried, with macaroni.

Ox Palates, à la Ravigote—Blanched, dipped in thick Vélouté, breaded, fried, served with sauce Ravigote.

Ox Palate croquettes, à l'Ecarlate.

Partridge, salmis of, with stuffed olives.

Partridge, with cabbage, à la Chipolata.

Partridge croquettes, à la Périgeux.

Partridge, sauté of, Châsseur.

Partridge, Capilotade of.

Partridge à la Catalane—Larded, braised, served with a garnish of diced ham, onions, green or red peppers and mushrooms, in Madèira sauce.

Partridge, broiled (young ones), Chutney sauce.

Partridge, fillets of, à la Parisienne—Cut out of carrots, yellow and white turnips, balls with a Parisienne cutter, hearts of onions to match, braise the fillets, garnish with the glazed vegetables and serve with game sauce.

Pheasant, boiled, celery sauce.

Pheasant, fillets of, aux Huîtres—Simmer very slowly in oyster liquor till done, then serve with a rich oyster sauce.

Pheasant, larded and braised, bread sauce.

Pheasant, braised, à la Soubise.

Pheasant, salmis of, à la Chipolata.

Pheasant, curried, with Rissoto.

Pheasant, larded fillets of, with stuffed cucumbers.

Pheasant legs, stuffed, à la Périgeux.

Pheasant, sauté of, with shallots.

Pheasant, Rissoles of, à la Demi-Deuil.

Pheasant, stewed, with bacon and macaroni.

Pheasant, stewed, with braised stuffed lettuce.

Pigeon pie.

Pigeon, timbale of, with button mushrooms.

Pigeon, stewed, with tomatoes.

Pigeon, salmis of, aux croûtons.

Pigeon, fried in batter, sauce Piquantè.

Pigeon cutlets, braised, asparagus points.

Pigeon cutlets (minced), à la Maréchale.

Pigeons, ragoût of, à la Julienne.

Pigeons, fried, with purée of celery (or spinach).

Pigeon, stewed, with green peas.

Pigeons, curried, with rice.

Pigeons, stuffed with parsley, and braised.

Pigeons, Capilotade of.

Pigeons and sweetbreads, à la Financière.

Pigeons and olives (simmered), au Madère.

Pig's feet, sauté, à la Vinaigrette.

Pig's feet, fricassée of, à l'Allemande.

Pig's feet, broiled, Maître D'Hôtel.

Pig's feet, fried, Italian sauce.

Pig's feet, à la Ste Ménéhould—Take out the large bone, fill with chicken forcemeat, dip in melted butter, then in bread crumbs (not cracker crumbs), broil slowly, and serve with Robert sauce.

Pig's feet, crèpinettes of, à la Périgeux.

Pig's feet, stewed, à la Poulette.

Plovers, salmis of, à la Financière.

Plovers, broiled, aux croûtons.

Plovers, fillets of, à la Provençale.

Plovers, en croûstade, aux Champignons.

Plovers, braised, sauce Bourgignotte.
Plovers, Capilotade of.
Plovers, larded, with sweetbreads, en demi-glacé.
Pork tenderloin, with sweet potatoes.
Pork, cold, broiled, sauce Tartare.
Pork, fillets of, sauté—Glaze and serve with either brown Italian or Robert sauce.
Pork cutlets, broiled, Anchovy sauce.
Pork, stewed fillets of, with sauerkraut.
Pork, fried pickled, with apples.
Pork rissoles, sauce Crêole.
Pork tenderloin, broiled, sauce Robert.
Pork, grenadins of, sauce Bretonne.
Pork, entrecôte of, sauce Soubise.
Pork tenderloin, à la Lyonnaise.
Pork tenderloin, scallops of, curry sauce.
Pork cutlets (minced), à la Maréchale.
Pork tenderloin, braised, with purée of sweet potatoes.
Prairie chicken, suprême of.
Prairie chicken, à la Russe—Roast, cut up in joints, glaze with game glaze, garnish with Flageolets.
Prairie chicken, à la Financière—Take the legs and breasts, stuff with a forcemeat of game, and the livers braise, and serve with a Financière garnish.
Prairie chicken, sauté, sauce Bigarade.
Prairie chicken, au Fumet—Boneless fillets, simmered in game sauce; finish with sherry and serve au Croûton.
Prairie chicken, à la Châsseur—Roast, cut up, simmered in, and served with a sauce châsseur.
Prairie chicken, salmis of, with truffles.
Prairie chicken, à la Ailsa—Boneless fillets, covered with essence of game, breaded, browned with butter in the oven, serve with jelly, and watercress.
Prairie chicken, braised, à la Chipolata.
Prairie chicken, Capilotade of, en Croûstade.
Prairie chicken, ragoût of, with prunes—Stew the prunes in red wine, and add both to the ragoût at the finish.
Quail, Chaudfroid of, en Croûstade.
Quail, braised, celery sauce.
Quails, à la Crapaudine.
Quails, à la Duchesse—Clean and scorch 12 fat quails, return their livers, brown quickly with ½ pound fat salt pork, in a Sau-

toir, when nearly done add a pint of Consommé, a bunch of parsley (bay-leaf, saffron and cayenne), boil up a little, add ¾ pound rice, cover the Sautoir, let cook till done, take out herbs and spices, and serve the rice as a border to the quails.

Quail, ragoût of, au Gratin.

Quail, minced cutlets of, à la Maréchale.

Quail, braised, à la Macédoine.

Quail, Salmis of, with olives.

Quail, broiled, blackberry jam (or jelly).

Quail, compote of—Quarter the quails, cut some ham, sweetbreads and truffles into dice, put all in Madèira sauce and simmer, serve on a fancy croûton.

Quail, Capilotade of.

Rabbit, attereaux of, Italian sauce.

Rabbit, braised, with glazed onions.

Rabbit, blanquette of, with mushrooms.

Rabbit, curried, with Rissoto.

Rabbit, épigramme of, à la Bordelaise.

Rabbit, braised fillets of, with cucumbers.

Rabbit, fricassée of, à la Royale.

Rabbit, croquettes of, sauce Poivrade.

Rabbit, cutlets of, sauce Colbert.

Rabbit, rissoles of, with green peas.

Rabbit, ragoût of, à la Provençale.

Rabbit, sauté of, à la Chipolata.

Rabbit, larded fillets of, à la Poulette.

Rabbit, braised, with spinach—Use the legs, bone them, insert a piece of bacon in place of the bone, braise with bacon, and thyme, serve with spinach.

Rabbit, stewed in sauce Soubise.

Rabbit pie, with Victoria potatoes.

Rabbit stew, à la Jardinière—Cut the vegetables with Parisienne size potato scoop.

Rabbit (young), broiled, Maître D'Hôtel.

Rabbit, Civet of, with mushrooms.

Snipe, en Brochette, Maître D'Hôtel.

Snipe, braised, en croûstade—Line the croûstade with liver forcemeat, and make hot, just before serving.

Snipe, à la Demi-Deuil (serve with Périgeux sauce).

Snipe, Salmis of, with mushrooms.

Snipe, fried, au cresson—Serve a quarter of a sour orange with each snipe, as well as the watercress.

Snipe, ragoût of, au Croûton.

Snipe, fillets of, en Caisse—¾ fill the case

with a purée of game livers and gible
and serve the fillets, sautés on top.
Snipe, broiled, Maître D'Hôtel (garnish wi
cress).
Sweetbreads, fricandeau of, with spinach.
Sweetbreads, à la Villeroi—Blanch, dip
Vélouté, double breaded, fried, served wi
Villeroi sauce and green peas.
Sweetbreads, curried, aux Croûtons.
Sweetbreads, à la Pontell—Fricassée of swe
breads and mushrooms in sauce Albert.
Sweetbreads, au Beurre-Noir.
Sweetbreads, à la Colbert—Blanched, spl
breaded and broiled, served with Colbe
sauce.
Sweetbreads, braised, à la Rothschild—Ser
with Béarnaise sauce and sliced truffles.
Sweetbreads, blanquette of, with truffles.
Sweetbreads, ragoût of, à la Provençale.
Sweetbreads, rissoles of, Jolie Fille.
Sweetbreads, à la Toulouse—Serve wi
asparagus points, and green peas, in To
louse sauce.
Sweetbreads, croquettes of, with peas (
Béchamel).
Sweetbread cutlets (minced), à la Marécha
Sweetbreads, fricassée of, à la Condé.
Sweetbreads, sauté of, with baked tomatoe
Sweetbreads, vol-au-vent of.
Sweetbreads, en croûstade, sauce Napolitai
Sweetbreads, glacé, à la Financière.
Sweetbreads, larded, à la Macédoine.
Sweetbreads, breaded, sauce Tartare.
Sweetbread patties, sauce Suprême.
Sweetbreads, épigramme of, Tomato sauce.
Sweetbreads, cromeskies of—Serve with mus
room sauce.
Sweetbreads and mushrooms, Timbale of.
Sweetbreads, fried, sauce Périgeux.
Tripe, honeycomb, à la Crêole—Cut in fing
strips, and simmer till done in sauce Crêo
Tripe, honeycomb, fried, sauce Soubise.
Tripe, honeycomb, broiled, Italian sauce.
Tripe, honeycomb, fried in batter, sau
Vinaigrette.
Tripe, honeycomb, à l'Espagnole—Simmer
Espagnole sauce, and serve with stew
onions.
Tripe, honeycomb, au Croûton—Cut in fing
strips and simmer in Albert sauce till do
Tripe, honeycomb, curried, au Croûton.

Tripe, honeycomb, fricassée of.

Tripe, honeycomb, à la Toulouse—Cut in finger strips, sauté with some diced bacon, add a glass of white wine, cover with Toulouse sauce, simmer till done, garnish with minced gherkins.

Turkey, fillets of, à la Milanaise.

Turkey legs stuffed, à l'Italienne.

Turkey, hashed, à la Crême—Serve with poached egg.

Turkey, scalloped, au Gratin.

Turkey wings, stuffed, and stewed with celery.

Turkey giblets, sauté, baked tomatoes.

Turkey, brochette of, Maître D'Hôtel.

Turkey croquettes, Hanover sauce.

Turkey cutlets, à la Chipolata.

Turkey patties, sauce Suprême.

Turkey livers and truffles, vol-au-vent of.

Turkey, fricassée of, with peas.

Turkey, rechauffé of, with mushrooms.

Turkey giblets, haricot of, à la Jardinière.

Turkey, curried, au Rissoto.

Turkey, rissoles of, sauce Vélouté.

Turkey wings, en Tortue.

Turkey, cromeskies of, à la Béchamel.

Turkey, quenelles of, tomato sauce.

Turkey, pinions of, à la Diable—Take young, tender, turkey wings and boned legs, broil, and serve with Devil sauce and stuffed baked tomatoes.

Turtle fins, fricassée of, à la Poulette.

Turtle fins, braised, à la Fiancière.

Turtle fins, à la Béchamel.

Turtle, patties of, sauce Poivrade.

Turtle, quenelles of, sauce Périgeux.

Turtle steaks, broiled, currant jelly.

Turtle, rechauffé of, à la St. Florentine.

Veal, blanquette of (serve with diced salt pork and mushrooms).

Veal, blanquette of, with stuffed cucumbers.

Veal, blanquette of, with mushrooms en Croûstade.

Veal, roulade of, with Fine-herbs sauce.

Veal, braised breast of, à la Milanaise.

Veal cutlets, larded and braised, with Flageolets.

Veal, breast of, fricassée, à la Poulette.

Veal cutlets, braised, sauce Colbert.

Veal, curried, with rice (or Rissoto).

Veal, fricandeau of, with spinach.

Veal, grenadins of, tomato sauce.
Veal, rissoles of, sauce Suprême.
Veal, cannelon of, au Madère—Take a breast of veal, bone it, spread it with forcemeat, roll it up, tie it, braise it, and serve with Madèira sauce.
Veal cutlets, broiled, sauce Colbert.
Veal, ragoût of, with potato croquettes.
Veal, braised fillet of, sauce Comtesse.
Veal cutlets (minced), with tomato purée.
Veal, cromeskies of, sauce Périgeux.
Veal, grenadins of, with stewed okra.
Veal, haricot of, à la Julienne.
Veal, hashed, à la Crême—Serve with poached egg.
Veal, paupiettes of, à la d'Uxelles.
Veal, stewed breast of, with cauliflower.
Veal, stuffed shoulder of, à la Provençale.
Veal, timbales of, sauce Villeroi.
Veal cutlets, stewed with oyster plant.
Veal and ham pie.
Veal, à la Marengo—Take small cutlets, dip in flour, fry brown in oil (rare), with some minced shallots, and diced salt pork, pour off the fats, cover with equal parts of tomato sauce and Espagnole, simmer till done, then add a glass of sherry and serve au Croûton.
Venison steak, broiled, Poivrade sauce.
Venison cutlets, braised, Piquante sauce.
Venison, civet of, with mushrooms.
Venison chops, broiled, jelly sauce—Jelly sauce is equal parts of jelly and butter, melted and beaten together.
Venison, haricot of, à la Flamande.
Venison cutlets, à la St. Hubert—Lard the cutlets and stew them in a little Madèira sauce till done, add some sliced gherkins to the sauce, a little sugar, reduce rapidly, and serve over the cutlets.
Venison chops, sauté, with mushrooms.
Venison cutlets, fried (in butter), Financière sauce.
Venison, braised saddle of, à la Polonaise.
Venison, stewed breast of, à la Bordelaise.
Venison cutlet, sauté, with baked tomatoes.
Venison croquettes, Jelly sauce.
Venison, rissoles of, sauce Piquante.
Venison, scallops of (in Poivrade sauce), with Victorian potatoes.
Venison pie, sauce Bourgignotte.

Venison steak, à la Châsseur—Broil, and serve with Maître D'Hôtel sauce and watercress.

Woodcock, salmis of, with stuffed olives.

Woodcock, braised, à la Périgeux.

Woodcock, fillets of, à la Lucullus—Cover the fillets with chicken forcemeat, dip in beaten egg, simmer in Vélouté, serve on a croûton, pour over a spoonful of Fumet, and garnish with a Salpiçon of game.

Woodcock, à la Châsseur—Braise, when nearly done, put them into a sauce composed of Espagnole, sherry wine, mushroom liquor and lemon juice, simmer till done, and serve the sauce with them.

Woodcock, broiled with bacon, Maître D'Hôtel.

Woodcock, vol-au-vent, with truffles.

Woodcock, sauté, à la Strasbourg—Sauté quickly in butter and finish in a sauce composed of equal parts of Madèira, tomato and game sauces, add a few mushrooms, chopped parsley, truffles, foie-gras and a glass of white wine.

Woodcock, à la Talleyrand—Roast the bird, take the 2 breasts and cover with a Salpiçon of game, simmer in consommé 10 minutes, serve on a fancy croûton, with a rich glaze of game and minced truffles.

Woodcock, chaudfroid of, in Savory Jelly (cold).

Woodcock, petit boucheés, au Salpiçon.

N. B.—Croûstade cases may be purchased at about 80c per 100, made of shredded wheat, which most patrons enjoy—called wheat fiber cups.

....

....

....

....

....

....

....

FRIDAY ENTREES.

Artichokes with egg, Maître D'Hôtel—Artichoke bottoms, boiled, served on toast, with quartered hard boiled eggs and Maître D'Hôtel butter.

Artichokes, au Gratin—Shape the artichokes like oysters, cover with Anchovy sauce and bake au Gratin.

Asparagus omelet, sauce Vinaigrette.

Bass, à la Condé—Baked in oven, with oiled paper over, wine, broth, oil, salt, pepper and shallots in the pan; when nearly done, add equal parts, parsley sauce and Espagnole.

Bass, à la Bordelaise—Fillets of bass, braised in and served with Bordelaise sauce, garnish with shrimps.

Bass, à la Chambord—Fillets of bass, larded and braised, served with equal parts of Chambord garnish and tomato sauce, garnish with fish quenelles.

Beans, string, à la Poulette—Blanch the beans, then simmer till done in Poulette sauce, garnish with a border of Rissoto.

Bloaters, à la Marvin—Take the meat free from bones, and pound it with an equal amount of Parmesan cheese, season with pepper and Harvey sauce, shape into pieces like a finger, bread, fry, and garnish with parsley and lemon.

Bluefish, fillets of, à la Venitienne—Sauté the cutlets, add some sliced mushrooms and minced shallots, a glass of white wine, some sliced tomatoes, cover with tomato sauce, bake, serve with the sauce.

Cabbage and cheese, au Gratin—Alternate layer of cooked cabbage and cheese, covered with a good butter sauce and baked, au Gratin.

Cauliflower, scalloped, au Gratin.

Celery stewed on toast, sauce Vélouté (like Asparagus).

Celery fritters, or croquettes (see macaroni croquettes).

Celery baked with cheese (like macaroni and cheese).

Celery patties—Take the hearts of 8 heads of celery, boil till tender, let drain, then pound it in a mortar with a cupful of grated ham, a cupful of cream, a cupful of fine bread crumbs, a little butter, pepper and salt, steam the mixture till it thickens, fill the patty cases and serve very hot.

Codfish, scalloped, au Gratin.

Codfish, curried, with rice.

Codfish cutlets, fried, egg sauce, (fresh cod).

Cod and oyster pie, à la Française—Fresh cod in flakes, scalded oysters added, covered with Aurora sauce and kept hot (not boiled), served between top and bottom crust of a piece of puff paste.

Codfish tongue patties—Fry the tongues in butter, drain and mix into tomato sauce, then fill the patties.

Codfish steak, broiled, sauce Hollandaise.

Codfish steak, fried, à la Portugaise; serve with a sauce composed of 3 parts of Crêole to 1 part Anchovy sauces.

Codfish and oyster croquettes, Admiral sauce.

Codfish roe, fried, sauce Normande.

Codfish cutlets, Parsley sauce.

Clam fritters, à la Chevaliere.

Clams, baked, en Coquille.

Clams, scalloped in shell.

Clam croquettes, sauce Havraise.

Catfish steak, sauté, à la Crêole.

Catfish steak, broiled, Lemon sauce.

Catfish steak, fried, Anchovy sauce.

Crabs, deviled, en coquille, sauce Tartare.

Crab croquettes, Curry sauce.

Crab, scalloped, au Gratin.

Crab, stewed, with tomatoes.

Crab, soft shell, boiled, sauce Mayonnaise.

Crab, soft shell, fried, Italian sauce.

Crab, soft shell, broiled, Maître D'Hôtel.

Crabs, soft shell, steamed, sauce Béchamel.

Crabs, à la Crêole—Stuff some tomatoes with crab meat and braise them in Crêole sauce.

Crab cromeskies, Cardinal sauce.

Crab croquettes, sauce Vinaigrette.

Crayfish, with Anchovies, au Gratin.

Crayfish, omelet of, sauce Aurora.

Crayfish rissoles, sauce Admiral.

Crayfish, scalloped, sauce Suprême.

Crayfish, bouchées of, with lobster coral.

Crayfish, en Matelotte.

Cucumbers, stuffed (with fish forcemeat) and braised.

Cucumbers, à la Poulette—Cut in pieces, size of finger, scrape out seeds, blanch in salted water and finish in Poulette sauce.

Cucumbers, fried, on toast, sauce Vélouté.

Cucumbers, stuffed and curried.

Cucumber fritters, sauce au Naturel.

Cucumber fricassée, au croûton—Add a little sugar, vinegar, Worcestershire sauce, and some beaten yolks to the fricassée.

Eggs, à la Robert—Hard boiled eggs, cut in half, lengthwise, broiled, served on a croûton with Robert sauce.

Eggs, à la Poulette—Quartered hard boiled eggs and mushrooms, made hot in sauce Vélouté, served en croûstade, garnish with fried parsley.

Egg, au Soleil—Thin slices of half cooked bacon, a soft fried egg, put together, dipped in batter and fried.

Eggs, à la Valencienne—Boiled rice, tomato sauce, minced mushrooms and Parmesan cheese, mixed and made hot, use as a border with fried eggs on toast in center.

Eggs, à la Genoise—Mince hard boiled eggs, whites and yolks separately, some boiled rice, chopped parsley, minced cooked shallots, mix and make hot with a little butter, and serve on toast.

Eggs, stuffed with anchovies—Grate the yolks, pound the anchovies, mix, fill the whites, make hot and serve with Hollandaise sauce.

Eggs, au Gratin—Individual orders; break 2 eggs in a dish, season with pepper and salt, sprinkle with grated Gruyère or Parmesan, put in a quick oven till quite set and brown, serve in dish it was baked in.

Eggs on cheese—Take 1 pound of grated cheese to 4 eggs and a cup of milk, lay the cheese in pan, beat the eggs and milk together, pour over the cheese, bake slowly 20 minutes, serve on buttered toast.

Eggs scrambled with tomatoes—1 cup minced onions, a dozen tomatoes rubbed through a sieve, put them into a saucepan with the tomato juice, some pepper, salt and little butter, simmer till onion is done, then break in a dozen eggs, and stir till they are almost set (serve in cases).

Eggs, curried, with Rissoto.

Eggs, ragoût of, with mushrooms.

Eggs, en Aspic—Take a set of gem pans,

coat with aspic, lay a fried egg (trimmed) in face down, a thin circle of cooked ham on the egg, fill up with aspic, let set, serve on lettuce.

Eggs scrambled with herbs—Beat the eggs with a little salt, pepper and minced green herbs, scrambled with butter and serve en Caisse.

Eggs scrambled with Asparagus—Asparagus peas, sauté, and mix in soft scrambled eggs, serve en Croûstade.

Eggs, à la Soubise—Sliced, hot, hard boiled eggs on top of a purée of creamed onions.

Eggs, à la Maire—Poached egg, on slice of toast floating in Madèira sauce, garnished with grated ham, tongue, parsley and truffles.

Eggs, à l'Indienne—Eggs poached in Albert sauce, flavored with curry, served on toast with sauce around.

Eggs, à la Crêole—Hard boiled eggs, cut in half lengthwise, yolks cut up and mixed in Crêole garnish, whites filled with it, baked, fried crumbs over.

Eggs, blanquette of—Take 2 dozen whites and yolks, steam separately, cut up in dice size, with equal quantities of diced ham, tongue and button mushrooms, make hot in Suprême sauce and serve en Croûstade.

Eggs, à la Neige—Hard boiled egg, cut crosswise, yolk taken out, its place filled with chicken forcemeat, heaped up, serve on a bed of rice with white Italian sauce.

Eggs en Matelote—Poached eggs on toast with a Matelote garnish.

Eggs, à la Béchamel—Hard boiled eggs (whole), breaded, fried, served with sauce Béchamel.

Eels, à la Broche—Marinaded, larded, skewered, roasted and served with Shallot sauce.

Eels, en Matelote—Large pieces, stewed, and served with Matelote garnish.

Eels, fried, sauce Tartare—Parboil the eel in marinaded stock, bread, fry and serve with Tartare sauce.

Eels, à la Chevalier—Boned, dipped in batter, fried, served with sauce Vinaigrette.

Eels stewed with purée of onions.

Eels, stewed, à l'Anglaise—Stewed in thin butter, sauce, flavored with herbs, parsley, grated lemon rind and juice (or vinegar).

Eels en Mayonnaise—Finger length pieces soaked in salt water 2 hours, taken out, wiped dry, baked in pan with spices, vinegar, water, a little gelatine, served cold with Mayonnaise.

Eels, fricassée of (in Anchovy sauce), garnish with sliced cucumbers and gherkins.

Eel patties (or pie)—Cut up small, simmer till done in Admiral, Aurora or Anchovy sauces.

Eels, braised, sauce Allemandè.

Eels, boiled, Parsley sauce.

Eels, broiled, Echalotte sauce (add lemon juice to sauce).

Eels, scalloped, au Gratin (bake with equal parts of white Italian and Anchovy sauces).

Frog legs, fricassée of.

Frog legs, sauté of, à la Marengo.

Frog legs, baked, au Gratin.

Frog legs, broiled, Maître D'Hôtel.

Frog saddles, bread crumbed, sauce Tartare.

Frog legs, fried (almost any sauce is good).

Frogs, croquettes of—Bind the croquette mixture with Allemandè sauce and serve the croquette with Villeroi sauce.

Haddock with Macaroni—One part of flakes of boiled smoked haddock, to two parts of boiled macaroni, laid in pan alternately, cover with parsley sauce, sprinkle with grated cheese and bake.

Haddock, émince of—Smoked haddock in small flakes, made hot in a butter parsley sauce, served on toast, with quartered hot hard boiled eggs.

Herring in Savory sauce—Take hard roe smoked bloaters, remove the roe (entire), bone the 2 sides of the fish, roll the fillet around the ½ roe, tie, lay in pan with little butter and bake 10 minutes, serve with a sauce of equal parts butter and anchovy sauces, flavored with thyme and Worcestershire sauce, garnish with lemon.

Herring roes, à l'Anglaise—Soft roes, marinaded, broiled, put in paper cases, sprinkle with salt, pepper, bread crumbs and chopped parsley, put on a small piece of butter and bake 5 minutes, serve with Echalote sauce and sliced lemon.

Hominy croquettes with cheese (see macaroni croquettes).

Lobster with mushrooms, au Gratin.
Lobster patties, à la Cardinal.
Lobster croquettes, sauce D'Homard.
Lobster cutlets, Anchovy sauce.
Lobster, fried, sauce Tartare.
Lobster, broiled, Maître D'Hôtel.
Lobster, scalloped.
Lobster omelet, Aurora sauce.
Lobster curried, with Victoria potatoes.
Lobster, à la Bordelaise—Sauté the meat with a little minced onion, add ½ cup each of Madèira and white wines, reduce till demi glacé, then add equal parts of tomato and Espagnole sauces, bring to a boil, finish with chopped parsley and cayenne.
Lobster, à la Newburg—Meat of 2 lobsters, cut in 1 inch pieces, some sliced truffles, sauté in butter for 5 minutes, then add ½ cup of Madèira wine and reduce one-half, beat a cupful of cream with 5 yolks of egg, add it to the lobster, shuffle about till thick and serve in a tureen very hot.
Lobster, devilled, en coquille—Take the meat, mince it, and season with salt, cayenne, mustard, onion juice, Worcestershire sauce, chopped parsley and Béchamel, put back in shell, strew bread crumbs on top and bake 20 minutes.
Lobster, à la Crême en Caisse—Cut lobster meat into dice, put in a bowl with some Aspic jelly, salt, pepper, nutmeg, mayonnaise and sauce Vélouté, mix together, steam it, and serve in fried cases.
Lobster, salpiçon of—Diced lobster, truffles and mushrooms, reduced till thick in Béchamel sauce and served en Croûstade.
Lobster Brochettes—Marinade the lobster meat for 1 hour in a little oil, salt, pepper, nutmeg and Worcestershire sauce, then place on a skewer, alternately with a mushroom, served with broiled bacon and Maître D'Hôtel sauce.
Lobster with tomatoes—Small pieces of lobster in Béchamel to stuff the tomatoes, placed, inverted in patty pans, steamed, served hot with lobster sauce, cold with Aspic jelly.
Mussels—Cooked in any and every way you cook oysters, they are cheaper, but equal in flavor—try them.
Mushroom rissoles—A quart of minced fresh

mushrooms, 2 minced onions, pepper, salt, a pinch of ground herbs, simmered in thick sauce till onion is done, a spoonful in round of pastry, fold over, sprinkle with breadcrumbs and fry in oil.

Mushrooms, farcies, au Croûton — Large mushrooms, peeled, stalks minced with parsley, chives and shallots, sautéed in butter, used to stuff the mushrooms, bake about 10 minutes, served on fancy Croûtons.

Mushrooms, broiled on toast (Maître D'Hôtel).

Mushrooms, en Croûstade—Stew fresh or canned mushrooms in Poulette sauce, add little chopped chives and parsley, serve en Croûstade.

Mushrooms, Vol-au-vent of—Stew the mushrooms in sauce Suprême, and fill the Vol-au-vents.

Mushrooms, fricassée of—Fresh mushrooms broiled, on outside till brown, simmered in thin Béchamel till done, served with fancy croûtons.

Mushrooms, au Salpiçon—Fresh mushrooms, the stalks minced and sautéed with a few shallots and parsley, added to a little minced chicken in Suprême sauce, the mushrooms stuffed with it and baked, served on buttered circles of toast.

Mushrooms, en Caisse—Sauté the mushroom stalks with some shallots, till tender, add the mushrooms, cover with sauce Vélouté, simmmer till thick and fill either fried or paper cases, dusted with parsley dust.

Mushroom omelet, au Madère—Use either canned or fresh mushrooms, sauté till tender with a few shallots, simmer in Madèira sauce, enclose the mushrooms in the omelet, pour the sauce around.

Mushrooms, fried, on toast—Sauté the mushrooms a nice brown in butter, squeeze in the juice of a lemon, a dash of cayenne, serve very hot on buttered toast.

Mushrooms, stewed, Madèira sauce—Sauté the mushrooms in butter till brown, put in Madèira sauce, simmer till tender, add a glass of sherry wine, and serve in a border of creamed mashed potato.

Mushrooms, à la Crême, au Gratin—Sauté the mushrooms, take individual dishes, butter them, coat with bread crumbs, put in a layer of mushrooms, one of bread crumbs (not cracker dust), another layer of mushrooms, fill up with Suprême sauce, cover with equal parts grated Gruyère and bread crumbs, sprinkle with melted butter, and bake brown.

Oyster plant fritters, served with grated cheese in a Béchamel sauce.

Oyster plant patties—Use Véloute sauce, flavored with anchovy.

Oyster plant croquettes, sauce Villeroi.

Oyster plant, with mushrooms—Blanch the oyster plant, sauté the mushrooms, put both into a sauce Poulette, simmer till tender, serve with a border (pastry) or in cases (fried or paper).

Oysters à la D'Uxelles—Fricassée oysters and mushrooms, put in individual molds or shells and bake au Gratin.

Oysters à la Villeroi—Coat the oysters with Villeroi sauce, let set, bread, fry and serve with lemon.

Oysters à la Diable—Broiled oysters (on toast) with butter, lemon juice and cayenne.

Oysters, stuffed and broiled, Maître D'Hôtel.

Oysters, scalloped.

Oysters, fricassée of, on toast.

Oysters, stuffed and panned, serve on toast with their own liquor and a quarter of a lemon.

Oyster fritters, sauce Normande.

Oysters, fried, sauce Crêole.

Oysters, baked, au Gratin (use Parmesan).

Oyster croquettes, sauce Béchamel.

Oysters, curried, with rice boiled in scalded oyster liquor.

Oysters, fried with bacon (or cromeskies)—Very thin slices of bacon, rolled round the oyster, pin with a toothpick, dip in batter, fry, withdraw the toothpick, serve on toast with Tomato sauce.

Oysters, à l'Italienne—Macaroni boiled in 1 inch lengths, oysters scalded, alternate layers of both in pan, sauce made of both the liquors (oyster and macaroni), thickened with egg yolks, poured over ingredients, bread crumbs on top and bake.

Oyster patties—Use Suprême sauce, slightly flavored with anchovies.

Oyster omelet—Scald the oysters, add the liquor to a sauce Normande, reduce, put the oysters in to the omelet, pour sauce around.

Oysters, à la Baltimore—Sauté the oysters in butter, add the juice to a little glaze and Madèira sauce and reduce to ½ glaze, dip the oysters in and glaze them, serve on buttered toast, garnish with lemon.

Oysters, à la Broche—Mince some parsley, thyme, and shallots very fine, add a little pepper and salt, roll the oysters in this mixture, then dip in beaten egg, then in bread crumbs (not cracker dust) then place on skewer, with alternate thin slices of bacon and sweetbread, fry in hot lard, serve on toast, with Maître D'Hôtel and lemon.

Oysters en Croûstade—Scald the oysters, add the liquor to equal parts of Vélouté and Anchovy sauces, reduce, add the oysters (don't boil again), put in croûstade, a mixture of grated cheese and bread crumbs on top, browned with Salamander.

Oysters, timbale of, sauce Hollandaise.

Oyster cutlets (minced) sauce Normande.

Oysters en Casserole—Make the Casserole of mashed potatoes, fill with the oysters à la Poulette.

Okra and tomatoes, scalloped, au Gratin.

Rissoto à l'Italienne—Boiled rice, butter, grated cheese and tomato purée, mixed and simmered.

Rarebit, Welsh—With poached egg on top it is called Golden buck.

Salmon cutlet, sauté, sauce Milanaise.

Salmon omelet, Oyster sauce.

Salmon steak, broiled, Tartare sauce.

Salmon, fillets of, sauté à la Matelote.

Salmon, petit timbales of—Garnish with shrimps and serve with Cardinal sauce.

Salmon curry with rice—Flavor the curry with anchovy essence.

Salmon, scalloped, au Gratin (use Aurora sauce).

Salmon patties—Use lobster sauce to mix with the salmon.

Salmon croquettes, Parsley sauce (flavor sauce with lemon juice and grated rind).

Salmon cutlets (minced) à la Maréchale—Garnish with sliced cucumbers in sauce Suprême.

Salmon fried, Gherkin sauce—Small fillets of fresh salmon, marinaded, breaded, fried, served with Hollandaise sauce thick with chopped gherkins and capers.

Salmon, smoked, à la Neige—Flake the salmon, slice some hard-boiled eggs, make both hot in Béchamel with a dash of anchovy, serve with a border of creamed mashed potatoes, brown with a Salamander.

Salmon, smoked, deviled—Mix a little panada with butter, Harvey sauce, mustard, chutney and lemon juice, spread the salmon with it, broil en papillote and serve with a garnish of slices of lemon.

Shrimps, à la Montglas—Sauté the shrimps, add some Béchamel or Suprême sauce, flavor it with mace, lemon juice, essence of shrimps or anchovies and chopped parsley, make some croûstades, dip in egg and bread crumbs (not cracker dust), fry, use as a case for the shrimps, garnish with lobster coral rubbed through a sieve and chopped parsley.

Shrimps, omelet of—Sauté the shrimps, flavor with lemon juice and cayenne, enclose in omelet and pour shrimp sauce around.

Shrimp patties, au Salpiçon.

Shrimp curry, with Spaghetti.

Shrimps fried, à la Marinière—Take the live shrimps, wash them and fry like whitebait.

Shrimp croquettes, sauce natural (shrimp sauce).

Shrimps, scalloped, au Gratin (use tomato sauce).

Shad roe, croquettes of, Lobster sauce.

Scallops, à la Crême, au Gratin.

Scallops, à la Purée Vérte—Sauté the scallops, simmer in Béchamel, serve with a border of purée of green peas.

Scallops in shell, à la Diable—Mince the scallops, add a seasoning of butter, pepper, fine herbs, their own liquor and some bread crumbs, fill the shells and bake au Gratin.

Spaghetti, au Gratin—Use equal parts of Allemande and Béchamel sauces.

Spaghetti, à la Romaine—Boiled spaghetti in Poulette sauce, flavor with nutmeg, served with border of grated cheese.

Spaghetti with Gruyère, à la Napolitaine—Spaghetti boiled, drained, baked in equal parts tomato and villeroi sauces, with tongue cut in pencil strips 1 inch long, diced mushrooms and Gruyère cheese.

Spaghetti, timbale of, à la Crêole.

Spaghetti and cheese, Béchamel—Alternate layers of spaghetti and cheese, covered with a Béchamel containing plenty of chopped parsley.

Spaghetti, à la Crêole—Boiled spaghetti with minced ham, made hot in Crêole sauce.

Spaghetti, à la Genoise—Boiled, drained, made hot in Genoise sauce, garnished with cheese straws.

Spaghetti, à la Palermetane—Boiled spaghetti in alternate layers with cheese and sliced tomatoes in pan, covered with rich meat gravy, baked till tomatoes are done.

Scotch woodcock—Raw eggs, scrambled with cream and chopped parsley, served on anchovy toast.

Terrapin, à la Maryland—A white fricassée made with Suprême sauce and flavored with sherry wine.

Terrapin, à la Baltimore—A brown stew, made with Madèira sauce and flavored with Madèira.

Terrapin, Vol-au-vent of, use the Madèira sauce.

Turtle, braised, Poivrade sauce—Take the fleshy part of a turtle, lard it, braise it with herbs and vegetables, serve with Poivarde sauce and garnish with sliced gherkins.

Turtle, fried fillets of—Thin turtle steaks, breaded, fried, serve with Vélouté sauce and garnish with watercress.

Turtle steaks, broiled, Jelly sauce.

Turtle patties—Use a Madèira sauce, flavored with thyme and majoram.

Turtle stewed, à l'Epicure—Take the remains of some turtle soup, stew the turtle in it, poach some yolks of egg and use as a garnish, flavor with sherry wine and serve au Croûton.

....

....

....

....

SWEET ENTREES.

Almond custard fritters, glacé.
Apple croquettes, Orange sauce.
Apple pancakes, Lemon syrup sauce.
Apple fritters, sauce Ecumanté.
Apple shortcake with cream.
Apples, à la Portugaise—Peel, core, simmer in a thin syrup till barely done, take out, drain, fill the cored part with apricot jam, reduce the syrup to a glaze and pour over the apples.
Apples, compote of, à la Richelieu.
Apple roll, steamed, sauce Sabayon.
Apples fried, with creamed rice.
Apple puffs—Cut out rounds of puff paste, minced raw apples, seasoned and sweetened, put on one edge of the paste, fold over, pinch the edges, brush over with egg, bake and serve with powdered sugar.
Apple cobbler.
Apples, cored, stuffed and baked in syrup.
Apple charlotte, glacé au Rhum.
Apple compote with rice.
Apples, timbale of, Apricot sauce.
Apples, glazed, Angelica sauce.
Apples, compote of crab, with rice.
Apples, Florentine of, with Pistachios—Apples cored, simmered till half done in lemon syrup, take out, drain, fill the hole with sweetened boiled rice, coat the outsides with a vanilla flavored chestnut purée, make hot in oven, sprinkle with chopped Pistachio nuts.
Apricot cobbler.
Apricot fritters, glacé au Madère.
Apricots, compote of.
Apricots, à la Colbert—½ apricot, the other half formed of sweet rice croquette mixture, put together, breaded, fried, served with apricot syrup.
Apricots, omelet of, glacé.
Apricot patties, with whipped cream.
Apricots, à la Condé—Apricots in syrup, bordered with sweetened rice, whipped cream over the apricots, sprinkled with minced Pistachio nuts.

171

Apricots au Croûton—Stewed apricots on sweetened toast, with whipped cream.

Apricots en Caisse—Fresh apricots, halved, stoned, simmered in raspberry syrup, served in rice cases with Angelica sauce.

Banana fritters, Rum sauce.

Bananas, compote of, à la Richelieu, served with a border of rice custard.

Bananas, compote of, à la Condé.

Bananas, split and fried, Custard sauce.

Bananas, split and broiled, Cocoanut cream sauce.

Beignet soufflée, à la Vanille—(Queen fritters, Vanilla sauce).

Beignets, aux Confitures—Queen fritters with fruit jam.

Baked fritters with custard (like Eclairs).

Bell fritters, lemon sauce—Choux paste made into small balls and fried.

Blackberry shortcake.

Blackberry compote, en Croûstade (of rice).

Boston éclairs, glacé.

Cherry cobbler.

Cherry fritters, Cherry syrup sauce.

Cherries, charlotte of, glacé.

Cherry custard fritters, glacé.

Cherries, compote of—Flavor with Kirsch and serve with border of sweetened rice.

Cream fritters (any flavor), Custard sauce.

Chocolate fritters, Vanilla sauce.

Charlotte of fruit, sauce Dorée.

Cocoanut custard fritters, Orange cream sauce.

Eggplums in syrup, with rice.

Eggplum fritters, glacé.

Farina cake with currant jelly.

Farina croquettes, glacé, au cognac.

French toast, Sherry wine sauce.

Fig fritters, Almond sauce.

Figs, compote of, à la Richelieu.

Jenny Lind pan cakes, with jelly—1 lb. flour, 3 ozs. powdered sugar, pinch of salt, 10 eggs, mix together, then add ½ lb. of melted butter and 2½ pints of milk, make in omelet pans, enclose jelly, roll up.

Macaroni cake, Raspberry sauce.

Macédoine of fruit with jelly.

Neapolitan crescents—Ribbon cake, cut into crescents with biscuit cutter, glazed with thick orange syrup sauce.

Omelet soufflée, sauce Mille-fleurs—One teaspoon of sugar to each egg, yolks and whites whipped separately, the sugar and a teaspoon of milk with the yolks, all stirred together, baked in dish or oval pan, partly on top of range, finished in oven.

Orange fritters, Claret sauce.
Orange custard fritters, glacé.
Oranges, compote of, à la Condé.
Peach shortcake, Cream sauce.
Peach fritters, glacé, au Madère.
Peach cobbler, Orange sauce.
Peach Charlotte.
Peach compote, with oranges.
Pears, Charlotte of, glacé.
Pears, compote of, à la Richelieu.
Pear fritters, Sherry wine sauce.
Pineapple fritters, glacé au Curaçoa.
Pineapple charlotte (use grated pineapple).
Prunelles, à la Condé.
Philadelphia puffs, Almond sauce.
Queen fritters (almond flavor), Peach sauce.
Queen fritters, glacé (fill with custard).
Quinces, compote of, à la Colbert.
Quince fritters, Custard sauce.
Raspberry roll, au vin Tokay.
Raspberry Charlotte.
Raspberry fritters, sauce Ecumanté.
Rice croquettes, Maraschino sauce.
Sago croquettes, Port wine sauce.
Sponge fritters, Brandy sauce.
Strawberry Charlotte.
Strawberry fritters, glacé.
Tapioca croquettes, sauce Sabayon.
Vanilla fritters with whipped cream.

....

....

....

....

....

....

....

....

Hors D'Oeuvres Hot and Cold.

Anchovy croûtons — Mix some Parmesan cheese with anchovy essence and a little melted butter and lemon juice, spread this paste on a croûton, with a coiled anchovy on top.

Anchovy canapes (1)—Minced anchovies and hard boiled eggs on buttered toast.

Anchovy canapes (2)—Take very shallow fancy gem pans, line with pie crust and bake, fill with anchovies pounded with Gruyère cheese, invert on a circle of buttered toast, and garnish with minced gherkins.

Anchovy canapes (3)—Mixture of chopped anchovies, grated ham, truffles, gherkins, moistened with salad oil and caper vinegar, fill into very small patty cases; garnished with pieces of toast and Aspic jelly.

Anchovy baskets—Hard boiled egg, cut away part white to form a handle, representing an oval basket, take out yolk, pound it with some anchovy paste, season with lemon juice and cayenne, color lightly with carmine or cochineal, refill baskets, garnish with cress.

Anchovy tartines—Circles of brown bread, spread with anchovy paste, decorated with sliced gherkins alternately with whites of egg.

Anchovy sandwich—2 circles of brown bread, very thin, spread between with anchovy purée.

Anchovies, à l'Orly—Boned anchovies fried in thin batter.

Anchovies aux olives—Anchovy toast, garnished with stuffed olives in slices (very pretty dish).

Bengal sandwich—12 hard boiled yolks, ¼ lb. butter, 2 tablespoonfuls of curry powder, 1 tablespoonful anchovy essence, 2 tablespoonfuls tarragon vinegar, ½ cup of grated bread, salt; pound the whole to a paste, spread between thin brown bread, cut in finger strips and garnish with watercress.

Bouchées of chicken with truffles.

Bouchées of oysters.

Bouchées, à la Reine—Fill with diced tongue, chicken, truffles and mushrooms in sauce Suprême.

Bouchées à la Strasbourg—Fill with Foie-Gras and mushrooms.

Bouchées à la St. Hubert—Fill with a purée of game.

Bouchées of Crayfish tails.

Bouchées, au Salpiçon—Minced poultry or game baked between 2 small circles of puff paste.

Bouchées of Sardines—Make the sardines into a paste with Gruyère cheese, salt, pepper and chili vinegar, mix in a few scalded oysters (this tastes like Deviled crab), fill the Bouchées, and garnish with hard boiled yolks of egg, rubbed through a sieve, resembling vermicelli.

Bouchées with Marrow—Cook the marrow in Albert sauce.

Bouchées, Vanderbilt—Minced cooked chicken truffles, tongue and mushrooms, add some Allemande sauce, boil up and fill the Bouchées.

Boudin Noir—Black blood pudding (form of sausage).

Boudin Blanc—White chicken pudding (form of sausage).

Boudin de Veau—Finely minced veal and bacon with aromatic herbs, made into little sausages, poached and served with Périgueux sauce.

Boudin de Lapin—Same as preceding, substituting rabbit.

Boudins de Lievre—Same as above, substituting hare.

Boulettes de Gibier—Little balls of savory game, breaded and fried.

Caviar Tartines—Grate an onion, mix it with some butter, spread on circles of toast, place a ring of onion on the toast, fill the interior with caviar.

Cheese straws—1 lb. flour, ¾ lb. grated cheese, 4 raw yolks, salt and cayenne to taste, make into paste, roll out, cut in thin strips and bake.

Cheese Savories—Take Bents water crackers, split, and on the open part, spread thinly with anchovy butter, then with a paste made of 2 parts Roquefort cheese to 1 of butter, little salt and cayenne; garnish with minced gherkins.

Cheese biscuits—½ lb. butter, ½ lb. flour, 4 yolks, 10 ozs. grated Gruyère, 1 tablespoonful of dry mustard, a little cayenne; beat the butter to a cream, add eggs and dry ingredients, mix into stiff dough, roll out, cut in square biscuits, bake 20 minutes in rather slow oven.

Cheese Ramequins—½ lb. Roquefort, ½ lb. Gruyère cheeses, 1 lb. butter, 16 yolks of egg (raw) and the inside of 4 breakfast rolls boiled in cream till soft, the whole made into a paste, and mixed lightly with 16 whipped whites of egg; put into fancy paper cases, and bake a fine brown (serve very hot).

Cheese Bombé—Make a Choux paste of ¾ lb. flour, ½ lb. butter and a quart of water, work in one at a time, 12 yolks and 8 whites of egg, then ¾ lb. of grated Gruyère, fry small spoonfuls in (not) very hot lard, serve with Montpelier butter.

Cheese, flans—Cut out scalloped circles of puff paste; on one-half of it, spread a paste made of 12 ozs. Parmesan, 8 ozs. butter, 8 yolks and 4 beaten whites of egg, turn over the other half, pinch the edges down, brush over with egg, bake and serve with water-cress.

Cheese Casseroles—Cut bread with a biscuit cutter 1½ inches thick, then with a column cutter cut out a center, leaving a bottom, dip in milk, then egg, then bread crumbs, fry, drain and fill with a mixture made of 2 parts bread crumbs, 1 part grated cheese, ½ part butter, milk to moisten, little salt and cayenne, bake quickly 5 minutes, or till cheese melts.

Canapés, Berné — Triangle-shaped croûtons, spread with anchovy butter, chopped whites of egg down one side, chopped yolks down the other, minced green gherkins on the third side and stuffed olive in the center.

Crab Canapés—Circle of toast spread with deviled crab mixture, grated cheese on top, browned in oven.

Canapés of smoked salmon—Spread croûtons with anchovy butter, place thin round of smoked salmon on top, serve with a border of hard boiled egg minced with parsley.

Canapés of potted ham.

Canapés of caviar.

Canapés of chicken livers—Take a dozen chicken livers, sauté with an onion till tender, pound till smooth, add salt, cayenne, butter, and anchovy essence to taste, fry some croûtons, pile the mixture up on them, smooth with a knife, pyramid shape, place in oven till very hot, garnish with slices of stuffed olives and thin rings of red chillies.

Canapés of shrimp—Shrimp paste spread on croûtons, garnish with coiled shrimps.

Canapés of potted tongue.

Caviar on toast with olives.

Caviar with egg (1)—Cut slices of hard boiled egg, take out the yolk, fill its place with caviar, serve on thin slices of buttered brown bread.

Caviar with egg (2)—Slice of toast, beaten white of egg, fancifully put around edge, caviar sprinkled on top, whole yolk of raw egg dropped in center, placed in oven till set.

Croûstades of Caviar—Make very small croûstades ½ in. deep, fill with caviar, on it place freshly opened Blue Point oyster, garnish with lemon and watercress.

Deviled shrimps—Minced shrimps and bread crumbs in equal parts, Worcestershire sauce, lemon juice, anchovy sauce, salt, pepper, cayenne, and butter to taste, mix all into a smooth paste, press into fancy patty pan, stew the tops with bread crumbs, and bake a light brown in a quick oven.

Deviled biscuits—4 ozs. butter, 4 ozs. flour, 4 ozs. Parmesan cheese, Worcestershire sauce and cayenne, work into paste, cut into rounds with a fancy cutter, 2 inches in diameter, place the rounds on a baking sheet, take out center with column cutter, gather up the trimmings, roll out and use the same way.

Haddock toast—Mince Finnan haddie, work in an egg, a little pepper, fry till the egg is just set, in butter, pile on little squares of hot, buttered toast.

Italian toast—2 inch diameter circles of bread, between them lay an anchovy, a little grated ham, a very thin slice of cooked salt pork, dip in batter, fry and serve with Ravigote sauce.

with a paste made of anchovies, butter and blanched parsley leaves, pounded, then rubbed through a sieve, garnish with fancy cut whites of egg.

Italian croûtons (2)—Scalloped circles of dry toast, spread with forcemeat of chicken, flavored with butter, cream, Harvey sauce, yolk of egg, pepper, salt and nutmeg.

Kidney toast—Cooked mutton kidneys, made into a paste, seasoned with butter, cayenne, salt and lemon juice, spread on toast (serve very hot).

Lobster sandwich—Mash some cheese with lobster coral, add mustard, pepper and salt to taste, mix into a smooth paste with tomato catsup, place between thin buttered bread (try this once).

Lobster Bouchées, à la Béchamel.

Lobster toast—Mince the lobster, add salt and cayenne, a little cream, make very hot and serve on buttered toast.

Mango Chutney toast.

Mangoes stuffed.

Oyster toast—Oysters pounded with cream, seasoned with lemon and cayenne, spread on circles of brown bread toast.

Olives, stuffed, served with Mayonnaise.

Olive Canapés (1)—Buttered toast, with an anchovy circled on it and a stuffed olive in the circle.

Olive Canapés (2)—Circles of toast fried in butter, spread with anchovy paste, minced olives and capers spread on top.

Olive slices—Minced olives, with a little butter and cayenne, spread on or between thin slices of buttered brown bread.

Sardine crusts—Sardines, whites of hard boiled egg and capers, all minced fine, add a little Worcestershire sauce, spread on buttered toast.

Sardines au Parmesan—Finger strips of toast covered with butter and cheese and filleted sardine on top with slice of lemon.

Sardines in egg—Cut the hard boiled egg in half, pound the yolks with the sardines, and a little minced pickles, refill each half and serve with watercress.

Sardines, broiled, Maître D'Hôtel.

Sardine Canapés—Equal parts of yolks of hard boiled eggs and sardines, made into a paste, little lemon juice, spread on toast.

Sardines with Anchovies—Finger strips of Anchovy toast, with fillet of sardine on top.

Sardines Farcies—Stuff the sardine with a mixture of minced mushrooms, herbs and cold Madèira sauce, then make hot in oven and serve on a strip of brown bread toast.

Sardines à la Rémoulade—Skin the sardine, dip in Rémoulade sauce, and serve on strips of brown bread, with watercress.

Sardine toast—Paste made of pounded sardines with a little Gruyère cheese, lemon juice and cayenne, spread on strips of toast, garnished with lemon and watercress.

Salted almonds.

Salted peanuts.

Savory eggs—Hard boiled eggs, yolk mixed with finely minced skinned sardines, lemon juice and cayenne, made hot, whites filled with it, served on hot buttered toast.

Tomato toast—Rub 8 raw tomatoes through a sieve, add 4 ozs. butter, salt and pepper to taste, cook till done, then add 8 beaten yolks of egg, stir till thick, spread on hot buttered toast.

Toulouse Bouchées—Fill the Bouchées with equal parts of chicken, brains and sliced mushrooms in sauce Vélouté.

....

....

....

....

....

....

....

....

....

....

SALADS.

Anchovy salad (1)—Shredded fillets of salted anchovies, garnished with small white pickled onions, capers and sliced hard boiled eggs, sprinkle a little tarragon vinegar over anchovies.

Anchovy salad (2)—Shredded lettuce and shredded anchovies, a few minced shallots, all mixed together dry, then sprinkle with equal parts olive oil and caper vinegar, beaten together.

Artichoke and onion salad—Both cooked, and sliced, and dished alternately, garnish with beets and carrots cut with fancy potato spoon (French dressing or salad cream).

Artichoke and tomato salad—Cooked artichoke, raw tomato, slice both and arrange on dish alternately, cover with French dressing and chopped chervil.

Asparagus peas with tomatoes, Mayonnaise of.

Asparagus and cauliflower salad—Cauliflower in flowerets, garnished with asparagus peas, serve sprinkled with chopped capers and cream salad dressing.

Asparagus salad—2 inch lengths with the head, served on lettuce leaf, with cream salad dressing.

Asparagus salad with salmon—A spoonful of ice cold salmon en Mayonnaise, garnish with asparagus points in French dressing.

Beet and egg salad—Slices of beetroot and eggs, alternately on dish, garnish with small white pickled onions, and grated horseradish (cream salad dressing).

Beets and potato salad—Cut out small balls, with Parisienne potato spoon, put the potatoes (cooked) in Ravigote sauce, the beets (cooked) in tarragon vinegar, dish up alternately.

Cabbage salad (1)—Cut some bacon into dice, fry, when done, add a cup of vinegar, a cup of water, salt and pepper, bring to a boil, pour over the very finely shred cabbage, set away to get cold.

Cabbage salad (2)—(Cold slaw) finely shred cabbage, mix with pepper, salt, oil, vinegar and little sugar.

Cauliflower, en Mayonnaise—Garnish with Macédoine vegetables.

Cauliflower salad—Flowerets of cauliflower in Rémoulade sauce, garnished with strips of pickled beet.

Celery salad (1)—Cut in strips, 2 inch lengths, like macaroni, dressed with mayonnaise.

Celery salad (2)—Celery cut in dice, mixed with Livournaise sauce, garnished with sliced stoned olives.

Chicorée salad (chicory)—Shredded chicorée 2 parts, shredded celery 1 part, mixed together, dressed with salt and pepper and equal parts of tarragon vinegar and olive oil beaten together.

Chicken salad (1)—Make round chicken croquettes of white chicken, tongue, mushrooms and truffles, bread, fry, let get cold, cut in half and set around a bed of shredded lettuce and endive.

Chicken salad (2)—Equal parts of chicken and celery cut in dice, seasoned with salt, pepper, oil and vinegar, dressed with sliced eggs and mayonnaise.

Chicken salad (3)—Take 2 parts mayonnaise to one part cold liquid aspic jelly, beat together, decorate and line individual patty pans with the beaten mixture, fill up with slices of chicken dressed with Rémoulade sauce, a few capers and sliced stoned olives, cover with some of the beaten mixture, let set, turn out on a bed of shredded lettuce, garnish with shredded anchovies and gherkins.

Chicken, Mayonnaise of (4)—Cold roast chicken, cut up in joints, marinaded in salt, pepper, oil and tarragon vinegar, served on a bed of shredded lettuce coated with mayonnaise and garnished with quartered eggs, beets and stoned olives.

Chicken, Mayonnaise of (5)—Boned roasted chicken, pressed, sliced, coated with mayonnaise, served garnished with green peas and asparagus peas (dressed with French dressing) and cubes of chicken savory jelly.

Crab salad en coquille—With the crab meat add a little minced cold boiled cabbage, mustard and cream salad dressing, fill the shells, serve on lettuce leaf, garnish with chopped yolks and whites of egg, alternately.

Crab salad—Crab cut up in small dice, dressed with tarragon vinegar, salt, oil and cayenne, served on border of shredded lettuce, garnish with sliced stuffed olives and sliced eggs.

Crab, en Rémoulade—Crab forcemeat balls, size of walnuts, coated with Rémoulade sauce, served with a border of cold slaw, garnished with quartered egg, and sliced pickled beet.

Cucumbers, Française—Slice thin, steep in salt ice water several hours, serve with French dressing, in which is also chopped tarragon and parsley.

Cucumber and onion salad—Sliced cucumbers steeped in salt ice water 1 hour, a few spring onions also sliced, serve with cream salad dressing.

Cucumber salad—Sliced, marinaded, dished up alternately with beet and sliced egg, dressed with oil, salt, pepper and caper vinegar.

Egg salad—Hard boiled eggs, cut in half lengthwise, yolks rubbed through a sieve, mixed with equal weights of Parmesan cheese, seasoned with chopped chervil, pepper and salt, enough butter to moisten, fill the whites with this mixture, serve on a bed of shredded lettuce, garnish with sliced tomatoes.

Eggs au Cresson—Sliced hard boiled eggs, sprinkled with salt and pepper, arrange on a bed of watercress, garnish with shredded anchovies.

Egg salad, à l'Ecossaise—Hard boiled eggs, cut in half lengthwise, mask with raw chicken forcemeat, roll in grated cooked ham (press the ham on), then roll in fine bread crumbs, fry light brown, let get very cold, cut in half again, thus making quarter sections, serve on plain shredded lettuce.

Eels, en Mayonnaise—Raw eels, marinaded, boiled, let get cold, dip in mayonnaise, serve with a garniture of parsley and sliced egg.

Endive salad—Shredded leaves and cores, seasoned with a suspicion of garlic, pepper, salt, tarragon vinegar and olive oil.

TColl
TX
728
.F4
1909

French salad—Cold roast meat, veal for preference, cut in small dice, mixed with shredded lettuce and endive, seasoned with French dressing, garnished with chopped whites of eggs.

German potato salad—Sliced cold potatoes, minced parsley, fried bacon in dice, pepper and salt, seasoned with cream salad dressing.

German salad—Pickled red cabbage, blanched sauerkraut, blanched onion, grated horseradish, chopped shallots, pickles and capers, sliced Frankforts mixed together, seasoned with Rhine wine, salad oil, tarragon vinegar, pepper.

Game salad (1)—Any kind of cold roast game cut in dice, mixed with shredded lettuce, carrots and a few minced shallots, season with Tartare sauce, garnish with slices of beet, chopped eggs and little balls of butter and pounded watercress.

Game salad (2)—Cold roast game in slices, moistened with French dressing, let stand 3 hours, garnish with shredded lettuce and sprinkle over chopped whites of egg and the yolks rubbed through a sieve.

Herring and Sardelle salad—Shredded boneless salted herrings and sardelles, mixed with thin sliced potato, dill pickle, gherkins, capers, chopped chives and shredded lettuce, covered with mayonnaise, garnished with fillets of anchovies and beets.

Herring salad—Blanched, smoked herring, skinned, split, boned, cut up small, mixed with chopped eggs, minced onion, thin sliced potato and chopped parsley, seasoned with French dressing, garnished with slices of beet and capers.

Italian salad—Diced fowl mixed in cream salad dressing, served with a border of watercress and hearts of lettuce, garnish with slices of hard boiled egg, yolk taken away, its place filled with a slice of beet.

Lettuce salad—Broad shredded lettuce leaves, sprinkled with salt and pepper, tarragon vinegar and olive oil.

Lettuce and spring onion salad—Like the above, adding very fine shred spring onions.

Lettuce with French dressing.

Lettuce and tomato salad (1)—Lettuce salad

#4913910

above, garnished with sliced (skinned) tomatoes.

Lettuce and tomato salad (2)—Shred the lettuce, toss it with sauce Rémoulade, and minced capers, garnish with sliced tomatoes, sprinkled with French dressing.

Lima bean salad—Beans boiled, washed, drained, let get very cold, cover with cream salad dressing, garnish with watercress.

Lobster salad (1)—2 parts of diced lobster to 1 part of celery, seasoned with salt, pepper and tarragon vinegar, covered with mayonnaise, garnished with slices of hard boiled egg.

Lobster salad (2)—Equal quantities of diced lobster and diced potatoes, mixed with cream salad dressing, garnished with hard boiled eggs, also in dice.

Lobster salad (3)—(Very fine and pretty) cut lobster masked with Montpelier butter, garnished with tufts of watercress, sliced egg, yolk taken out, its place filled with lobster coral, sliced cucumber, and sliced onion ring filled with caviar.

Mayonnaise of fresh lobster—Shred lettuce and lobster meat, seasoned with oil, pepper, salt and tarragon vinegar, covered with mayonnaise, decorated with capers, sliced stuffed olives, lobster coral, quartered egg and watercress.

Mayonnaise of partridge—Cold roast partridge cut in dice, celery in dice, marinade for 2 hours the partridge in French dressing, drain it, mix with the celery, pour over a mayonnaise, garnish with minced pickle and chopped capers.

Mayonnaise of shrimps—Diced celery, with cut shrimps, season with salt, pepper and vinegar, serve on leaves of lettuce, cover with mayonnaise, decorate with split shrimps, stoned olives and capers.

Mayonnaise of oysters—Equal parts of celery and white cabbage, blanched and minced very fine, oysters scalded in their own liquor, with a little vinegar and salt, season the celery and cabbage with a little oil and vinegar, place in center of dish, dip the oysters in mayonnaise and surround the center.

Oyster salad—Scalded, let get cold, serve on lettuce leaves, with Tartare sauce.

Onion salad—Peel, slice in rings ¼ inch thick, steam them till half done, let get cold, serve on leaf of lettuce with Ravigote sauce.

Okra salad—Okra, blanched, drained, quartered, serve on a bed of endive, pour over French dressing, containing minced herbs.

Partridge salad—Cold trimmed joints of roast partridge, marinaded in tarragon vinegar and olive oil, 1 in 2, add salt, pepper, minced chives and chervil, serve on a bed of shredded lettuce, pour the marinade over, garnish with sliced egg, capers and gherkins.

Potato salad—Slices of potato, shredded salt anchovies, chopped parsley, pepper, salt, French mustard, tarragon vinegar and cream salad dressing, all mixed together.

Prairie hen salad—Same as game salad (1).

Salmon salad—Equal quantities of cooked beet and raw celery, minced together, salmon in flakes, mix together with 1 part vinegar to 3 parts oil, salt and pepper to taste, serve on a bed of shredded lettuce, garnish with sliced eggs.

Salad, à la Jardinière—Fine strips of vegetables of various colors, cooked and cold, with green peas and string beans, dressed with salt, pepper, oil and vinegar (or with thin mayonnaise).

Salad, à la Russe (1)—Cooked salad of carrots, parsnips and beets in shapes, pieces of fowl, shredded anchovies, olives, oil, caviar, vinegar and mustard.

Salad, à la Russe (2)—Diced, cooked ham, smoked tongue, roast beef, chicken and mutton, with some shredded salted anchovies, season and mix with Tartare sauce, serve with a border of shredded lettuce.

Salad Suédoise—Cut up into dice an equal quantity of cold meat, boiled potatoes, green apples, pickled herring and anchovies, mix into it some chopped gherkins, capers and hard boiled eggs, mix all, serve on lettuce with French dressing and garnish with stoned olives.

Salad au Cresson—Fresh watercress, crisp and cold, mixed with a little minced onion and finely shredded smoked salmon (or finnan haddie) dressed with oil and vinegar, garnish with beet and egg.

Salad, à la Tartare—Shred lettuce, pickled cucumbers, pickled onions and herring, cut in dice, dressed with oil and vinegar, finish with Tartare sauce.

Salad à la Macédoine—Use a vegetable scoop, very small size, and cut out peas of carrots, white and yellow turnips and artichokes, boil, drain, cool, add finely cut string beans, green peas and asparagus points, serve on lettuce leaf, with French dressing and a few capers.

Salad à l'Espagnole (1)—Spanish salad of sliced tomatoes and pickled onions, with mayonnaise in center.

Salad à l'Espagnole (2)—Shredded endive, garnished with quartered tomatoes and quartered eggs, yolk taken out, its place filled with shrimp paste, endive sprinkled with minced sweet pepper and shallot, oil, vinegar, pepper and salt.

Salad à la Casanova—Any salad served with Casanova sauce.

Salad à la Dumas—Yolks of egg rubbed through a seive, chopped whites of eggs, gherkins, chervil and soy, mixed with a little French mustard, essence of anchovy, pepper and white wine vinegar, decorated with sliced potato, beetroot and celery.

Salad à l'Allemande (1)—Slices of potatoes, Brussels sprouts, cauliflower and celery, dressed with oil and vinegar.

Salad à l'Allemande (2)—Sliced potatoes, shredded red pickled cabbage, pencil strips of corned beef, minced onions, pickles, sweet peppers and tarragon, seasoned with 1½ parts oil, 1 part Rhine wine, ½ part tarragon vinegar beaten together, garnished with hard boiled eggs and beetroot.

Salad à la Demidoff—Slices of potatoes and truffles with minced shallots, dressed with oil and caper vinegar.

Salad à l'Ecossaise—Two parts of diced celery to one part of flakes of cooked salmon, season with oil, salt and vinegar, serve on lettuce, with mayonnaise, sliced eggs and stuffed olives.

Sardine salad—Hard boiled eggs and boiled onions in slices, sardines in fillets, dished up in alternate layers, sprinkled with French dressing, containing chopped parsley, chervil and tarragon.

Salsify salad (oyster plant)—Salsify cut in finger lengths, boiled, drained, let get very cold, season with salt and pepper, dip in Ravigote sauce, arrange on toast (cold), garnish with chopped aspic jelly.

String bean salad—Beans marinaded, drained, mixed in Ravigote sauce, garnish with egg.

Shrimp salad—Shrimps marinaded in oil and vinegar, drained, mixed with shredded celery in inch lengths, dressed with mayonnaise, garnished with stoned olives, capers and hard boiled eggs.

Sweetbread salad—Slices of cooked sweetbread, dipped in flour, fried, let get cold, shredded lettuce in center of dish with salad cream dressing, sweetbreads masked with mayonnaise; as a border, slices of radishes and beetroot, on top of lettuce.

Tomato salad (1)—Sliced skinned tomatoes marinaded in French dressing, drained, sprinkle with salt and pepper, serve with shaved ice.

Tomato salad (2)—Sliced skinned tomatoes, sprinkled with Parmesan cheese, moistened with Rhine wine and olive oil.

Veal salad—Equal quantities of cooked veal and boiled potatoes, in dice with some celery, dressed with salt, pepper and cream salad dressing.

Watercress salad—Crisp cold watercress, seasoned with salt, pepper and vinegar.

French dressing—4 parts olive oil to 1 part tarragon vinegar, a little onion juice, finely chopped parsley, salt and pepper.

....

....

....

....

....

....

....

SOUPS.

Beef, à l'Anglaise—Beef stock, beef and vegetables cut up into dice, boiled in it, thickened with barley.

Beef and celery bouillon.

Beef, à l'Ecossaise—Beef stock, beef and onions, cut in small squares, boiled in it, thickened with oatmeal, finished with Madèira wine.

Beef broth with rice.

Beef soup with vegetables—Beef stock, varicolored vegetables run through a meat cutting machine, boiled in the stock, thickened with roux, finished with a litle walnut catsup.

Beef tea—Lean meat, run through a meat cutting machine, little salt added, cold water ½ a cupful to the pound, put into tight covered jars, placed in pans containing water, put in medium oven 4 hours, poured off without being strained.

Beef bouillon, aux Croûtons.

Barley soup, à la Jardinière—Like beef à l'Anglaise, but using mutton stock.

Bouillon blanc—A rich white broth of veal, giblets, celery, parsley, onions, carrots and turnips (no herbs or spices), strain and serve aux Croûtons.

Bouillabaisse—Sauté some minced onions, garlic and leeks till brown, add some pieces of skinless, boneless fish that will flake—add equal parts of oyster liquor and fish stock—bring to a boil, skim, add some thyme and marjoram, some sliced red peppers, sliced or canned tomatoes, season and simmer for one hour, thicken lightly with roux, finish with white wine, chopped parsley and juice of a lemon.

Boston clam chowder—Salt pork cut into dice, fried till brown, drained, fish broth and clam liquor in equal parts brought to a boil, skimmed, add sliced potatoes and onions, boil till barely done, then add the salt pork, the scalded clams cut up, pepper, ground mace and salt, bring to a boil again, thin to the required consistency with Béchamel sauce (but do not boil after), then add some rolled crackers and serve.

Philadelphia clam chowder—Like the preceding, but substituting tomatoes and tomato sauce instead of the Béchamel, and adding a flavor of thyme.

Bisque of crab, à la Crêole—Boil ½ a pound of rice to each gallon of soup, when done add its equal weight of cooked crab meat, pound to a paste, adding ½ cup of melted butter and a flavor of nutmeg, now rub it through a tamis, make the stock of thin Véloutè—add the rice and crab purée—bring to a simmer, then add sliced okra, minced red and green peppers, sliced tomatoes, season with marjoram, thyme, cayenne and lemon juice, simmer slowly one hour.

Bisque of crayfish—Use all crayfish if you can get them, if not get a dozen or two, which boil in a little water, containing salt, whole peppers, parsley and onion, cook 20 minutes, drain, cool, pick out meat from tails and claws, throw away the intestines—pound the rest, shells and head, also some boiled fish, lobster, yolks of hard boiled eggs to a paste, adding some melted butter, boil this paste with a little veal stock for an hour till dry, then rub through a sieve, add it to the required amount of good bouillon blanc, bring to a boil, add the meat cut up, from claws and tails, a little lobster coral, and serve aux Croûtons.

Bisque of herring—Fresh and smoked herring in equal parts, boned, skinned, boiled with fresh or canned lobster, in seasoned fish broth, rubbed through a sieve, added to a clarified fish broth, served with fish quenelles and Croûtons.

Bisque of prawns (or shrimps)—Made like bisque of crayfish, but using all prawns (or shrimps).

Bisque of lobster—Meat of fresh boiled lobsters cut into small squares, the tough parts and shells and claws, boiled for 20 minutes, dry the coral in a slow oven, make a thin Béchamel, add the water from the boiled shells, rub the coral through a sieve, add it to the soup making a pink color, then add the diced lobster meat and fat, and a few quenelles of lobster.

Bisque of oysters—Scalded oysters and boiled rice rubbed through a sieve, added to a thin cream of oyster soup, flavored with mace and bay leaves.

Bisque of salmon—Salmon rubbed through a sieve, added to equal parts, Véloute and court-bouillon, sprinkled with parsley dust.

Bisque of plovers—Braise the plovers one hour in Madèira sauce, pound and pass through a tamis, boil some farina in bouillon blanc, rub it through the tamis, add the two purée's to a game stock, with a glass of port wine.

Bisque of partridge—Braised or roast partridge meat, pounded and passed through a sieve with white bread crumbs, and a chestnut purée, added to game stock, flavored with port wine.

Bisque of terrapin—Terrapin shells, heads and trimmings, boiled in consommé slowly for 4 hours, strain, rub the terrapin meat through a tamis, boil it up again with some parsley, thyme, cloves, bay leaf, mace, whole pepper and minced onions tied in a piece of muslin, add the purée to the consommé, and an equal quantity of Véloute, bring to a simmer, then work in a little boiling cream.

Calf's head, à la Duchesse—Duchesse cream with diced veal and quenelles.

Calf's head, à la Portugaise—Make a rich bouillon blanc, add a Jardinière, some barley, tomatoes, and thicken with roux; when nearly done, add the calf's head, tongue and liver, cut in dice.

Chantilly—Purée of green peas, slight flavor of mint and green onions.

Chicken à l'Espagnole—Equal parts of Espagnole and tomato sauces, with strong chicken stock, boil, skim, add cut up chicken and boiled rice.

Chicken with okra—Strong chicken stock, flavored with thyme and minced red peppers, thicken very lightly with roux, boil, skim, add okra, when greenish and gelatinous, add cut up chicken that has been sautéed, and boiled rice.

Chicken with rice—A rich cream soup, made with strong chicken stock, add boiled rice.

Chicken à la Chiffonade—A rich cream of chicken soup, containing blanched shredded lettuce, chervil, summer cabbage and sorrel.

Chicken à la Militaire—A rich cream of

chicken soup, containing yellow and green quenelles, balls of carrot and white turnip, cut with Parisienne potato scoop.

Chicken à la Sontag—Sauté some (cut up into dice) chicken, ham and leeks, strong chicken broth, thickened with roux made with the butter from the sauté; when ready, add the chicken, ham, leeks and some boiled rice.

Chicken à la Royale—Make a chicken purée, add equal weight of raw egg yolks, season, mix, steam, when done, cut into dice, add them and an equal quantity of asparagus heads to a strong chicken broth, slightly thickened with roux.

Chicken à la Périgord—Make a purée of truffles, add enough raw yolks of egg to set, season, mix, steam, when done, cut into dice, take some strong chicken stock, boil in it some rice and almonds till done, add a purée of chicken, rub all through a tamis, season and add the truffle dice.

Chicken à la St. Mande—A thin cream of chicken soup, containing a chicken purée, shred chervil, boiled rice and sliced stuffed cucumbers.

Chicken à la Colbert—Strong chicken broth, slightly thickened with corn starch, asparagus heads added, and a poached egg in each plate.

Chicken à la Printanière — Strong chicken broth, lightly thickened with roux, containing balls (size of peas) of varicolored vegetables, green peas and small quenelles of chicken.

Chicken giblet (brown) — Like chicken à l'Espagnole, adding cut up giblets sauté, a little rice and slices of peeled lemon, with a dash of sherry wine.

Chicken à la Crême—Sauté a few shallots, a few blades of mace, a bay leaf or two, and a slice of ham, when brown, add flour to make a roux, now add a strong chicken broth, to the right consistency for soup, add a little thyme and parsley, let simmer for an hour, strain, and just before serving add ⅓ of its quantity of scalded cream, or thin cream sauce (don't boil again).

Chicken à la Napolitaine—⅔ diced raw chicken, ⅓ diced raw ham, with a chopped green pepper, a minced onion and carrot, lightly sautéed with butter, added to a thin cream of chicken containing rice, small macaroni and tomatoes.

Chicken, Hanoverian—Strained, thickened, brown soup made from giblets, then fresh okra boiled, finished with rice and sliced hearts.

Chicken à la Reine—Sauté (but do not brown) some sliced carrots, onions, turnips, celery, ham, a blade or two of mace, a few cloves and a bunch of parsley for 15 minutes, add some washed rice and bouillon blanc, simmer till rice is well done, now add a minced roast or braised chicken, pass all through a tamis, bring to a boil again; season, add little sugar, and a few raw egg yolks, beaten with cream and serve with croûtons.

Chicken à la Sevigné—A rich cream of chicken (prepared with chicken consommé) containing chicken quenelles.

Crab Gumbo, à la Crêole—A thin tomato soup, add to it plenty of sliced okra to thicken it, a few minced red peppers, a little rice, a clove of garlic (minced) and some crab meat.

Cream of Asparagus—A rich bouillon blanc, add to it asparagus stalks, boil till tender, pass through a tamis, bring to a boil again, thicken with roux, add asparagus heads, and an equal quantity of cream sauce.

Cream of barley—Thinly sliced carrots, turnips, onions, leeks and celery, sauté ½ an hour, add some parsley, marjoram, shredded chervil and lettuce, a few cloves, salt, pepper and a little sugar, simmer, add plenty of barley, fill up with mutton stock, when the barley is soft, rub all through a sieve, now add an equal quantity of cream of chicken and serve aux croûtons.

Cream of cauliflower—⅓ Vélouté, ⅓ bouillon blanc brought together to a boil, minced cauliflower stalks and roots, boiled in it till tender, with a little thyme and parsley, when done, rub through a sieve, bring to a boil again, add ⅓ of cream sauce, serve with little flowerets of cauliflower and croûtons.

Cream of cucumbers—Sliced cucumbers and onions, boiled in mutton stock, till soft, thicken lightly with roux, rub all through a sieve, add an equal quantity of Béchamel, season and serve.

Cream of celery—Into some bouillon-blanc put knuckle of ham, a few onions, plenty of outside stalks of celery, a few blades of mace, let boil till celery is soft, take out ham, thicken lightly with roux, rub through a sieve, add an equal quantity of Béchamel, season and serve.

Cream of green corn—Grate raw corn into a strong chicken broth, add some minced onion, chopped parsley and diced raw salt pork, boil till done, thicken lightly with roux, rub all through a sieve, add an equal quantity of Béchamel.

Cream of green peas—Into some strong chicken broth, add green peas, shredded lettuce and chervil, a little mint, a piece of salt pork, boil till peas are soft, take out pork, rub through a sieve, add an equal quantity of sauce Suprême.

Cream of tomatoes—Make a purée of tomatoes, without herbs or spices, but boil in it a piece of salt pork, when ready, add an equal quantity of rich Véloutè, season and serve.

Cream of oysters—Scald the oysters, drain, skim, into the liquor put salt, pepper, mace, cayenne, a little Harvey sauce and anchovy essence, boil up, thicken lightly with roux, skim, strain, add an equal quantity of Béchamel, put in the scalded oysters, serve.

Cream of clams—Same as cream of oysters, but add a little chopped parsley.

Cream of scallops—Same as cream of oysters.

Cream of rice (1)—Into a bouillon-blanc, add the rice, boil till soft, rub through a sieve, add an equal quantity of Béchamel.

Cream of rice (2)—Rice boiled till soft, in a strong chicken broth, rubbed through a sieve, mixed with an equal quantity of sauce Suprême, served with asparagus heads.

Cream of rice (3)—Rice boiled in thin Véloutè till soft, rubbed through a sieve, added to an equal quantity of Béchamel, served with ''Royal'' custards and green peas.

Cream of rice (4)—Rice boiled till soft in mutton stock flavored with vegetables, rubbed through a sieve, added to an equal quantity of cream of onions, served with small quenelles and asparagus points.

Crême à la Duchesse—Cream of rice (No. 2) mixed with a purée of chicken, served with some rice in grains and "Royal" custards, lozenge shape.

Crême D'Italie—Into a strong lamb or mutton stock, add some macaroni, a little thyme and parsley with a blade of mace, when the macaroni is soft rub all through a sieve, now add a Jardinière of vegetables, boil till tender, put in some diced chicken, and at the last, mix in a little sauce Suprême.

Crême de Soubise (cream of onions)—Sliced onions, sauté them in butter but do not brown, put them into strong chicken broth, with a few blades of mace, thicken lightly with roux, rub through a sieve, add an equal quantity of Béchamel and serve.

Crême Française—Make the soup, chicken à la Sevigné, simmer in it some pearl tapioca and add French green peas.

Crême Victoria—A rich cream purée of chicken, containing quenelles of lobster coral and a small Printanière.

Duck's giblet—Giblets, some ham, celery, carrots, onions, all cut in dice, sauté them (with a dredging of sugar) in butter, when browned, add them to some nice game stock, boil till tender, thicken with roux, finish with Madèira wine and juice of a lemon.

Duck à la Parisienne—Duck carcasses, simmered in equal parts game and chicken stock, with some thyme, marjoram and onions, strained, thickened with roux, balls of potato and yellow turnips, cut with potato scoop; boiled in it till done.

Eel à l'Anglaise—Take the eels, skin, bone and cut up in small pieces (like for oxtail soup), put them into fish stock, containing minced onion, slices of carrot and turnip and green peas, a little vinegar, marjoram, thyme, and chopped parsley, salt and pepper, and a grating of nutmeg, boil till all are done, thicken with roux, boil up again, skim and serve.

Eel, à la Hollandaise—Eels cut up like above, marinaded in salt and vinegar one hour, drained, wiped dry, sauté them with an equal amount of sliced mushrooms, now take an equal quantity of bouillon-blanc, and cream of chicken soup, mix together, add the eels and mushrooms, bring to a slow simmer, add a liason of yolks of eggs, some chopped parsley and lemon juice.

Giblet with barley—Cut the necks in small pieces, the gizzard into thin slices, and sauté them, boil the livers with some minced onions, a bunch of herbs and a few blades of mace in good chicken stock, when soft, thicken with roux, rub through a sieve, then add barley, the necks and gizzards, simmer till tender, adding some thinly cut Julienne vegetables.

Giblet with rice—Giblets fixed like the above, added to an equal part of Espagnole, tomato and Vélouté sauces, thinned with bouillon-blanc, rice simmered in it till tender, finish by adding some Madèira wine.

Green turtle, aux quenelles—Make the stock of veal, chicken, beef, the fleshy parts of the turtle, sweet herbs, bay leaves, parsley, mushrooms, celery, cloves, salt and pepper, strain, skim, reduce to half its quantity, make the quenelles of turtle, add the reduced stock to ½ part consommé and a ½ part of Espagnole, boil up, add the quenelles, the turtle meat cut in dice, also some of the green fat, finish with lemon juice, cayenne, and Madèira wine.

Green turtle clear—A consommé made of turtle meat, fins and head, seasoned with onions, carrots, sweet basil, mace, bay leaves and whole pepper, when nearly done, add some reduced chicken consommé or glaze, finish with cayenne, lemon juice and Madèira wine.

Julienne—Some very fine shredded vegetables, sauté them in butter, with a dredging of sugar, add them to a good chicken consommé.

Leek à l'Ecossaise—Leeks cut into pieces 1½ inches long, boiled in equal parts chicken broth and beef stock, oatmeal added, seasoned with salt and pepper, simmered till done, finished with a liason of egg yolks.

Lentil à la Bourgeoise—Lentils boiled till done in bouillon-blanc, thickened with roux, seasoned with salt, pepper, tomato catsup, and served aux croûtons.

Lobster à l'Anglaise—Equal parts of fish broth and bouillon-blanc, thickened with roux, run the claws and upper shell through a meat cutting machine, then pound them, rub through a sieve, add it and the lobster meat cut into dice to the soup, season with cayenne and Harvey sauce, and serve with croûtons.

Lobster à l'Indienne—Make a mulligatawney soup from fish broth (court-bouillon) and add the cut up lobster.

Lobster à la Marinière—Court-bouillon, seasoned with carrot, turnips, onion and celery, anchovy essence, thickened with corn starch, simmered till clear, then add clams, lobster butter, small onions, cut up meat of lobster, and finish with sherry.

Lobster à la Crêole—Court-bouillon, mixed with an equal quantity of Crêole sauce, boiled, add cut up lobster meat, boiled rice, and a little chopped green mint.

Marie Stuart (3 soups in one)—One-third purée of chicken, one-third cream of rice, one-third cream of cucumber, brought together to a simmer, add chopped parsley and rice.

Mock turtle—Sauté some carrots, turnips, onions and shallots, add them to some brown veal and beef bones in good stock, throw in a little vinegar, sweet basil, thyme, bay leaves, cloves, mace, bring to a boil, skim, now add a calf's head and feet, boil till done, take up, press, cut into dice, thicken the stock with roux, strain, add the cut calf's head, some chopped hard boiled eggs, little quenelles, salt, cayenne, lemon juice and sherry wine.

Mock turtle clear—A consommé made of veal and chicken stock in which has been boiled calf's head and feet, the consommé flavored with essence of anchovies, sweet basil, mushrom catsup, curry powder and lemon peel, serve with quenelles, calf's head cut in dice, and finish with a little brandy.

Mulligatawney—Sauté some minced onions, and cut up veal, rabbit or fowl, add some flour, make all a light brown, then add some curry powder, a grated green apple, a little grated lemon rind, thin to the quantity required with bouillon-blanc, simmer till done, add juice of a lemon, serve with boiled rice.

Ox tail à l'Anglaise—Cut the tails in slices, marinade in salt water over night, with a large column cutter cut pieces of turnips (white and yellow), carrots, cut these into slices like the oxtail, sauté them all, add them to a rich brown stock flavored with herbs and celery, thicken with roux, finish with port wine and mushroom catsup.

Ox tail (clear)—A consommé made of rich brown stock, of roast meats, poultry and a flavor of ham, in which is slices of ox tails and vegetables as in the preceding soup, finish with port wine.

Potage Alexandrina—All kinds of vegetables and herbs, minced through a meat cutter, added to a cream of chicken soup.

Potage à l'Andalouse—One-third crême de soubise, one-third purée of tomatoes, one-third thickened court-bouillon, mixed together, brought to a simmer, add some quenelles of fish forcemeat, and a poached egg in each plate.

Potage à la Bagration—Equal quantities of court-bouillon and bouillon-blanc, mixed, bring to a boil, season with a little curry powder, add a few egg yolks, beaten with cream, take some small flakes of white fleshed fish, a small Jardinière, sauté them till done, add them to the soup, with some crayfish tails, serve with croûtons (don't let soup boil after eggs are in).

Potage à la Bonne-Femme—A gallon of chopped lettuce, a quart of chopped chervil, a pint of finely minced cucumbers, pepper, salt and nutmeg, sauté with the cover on for ten minutes, fill up with bouillon-blanc, thicken with roux, add a little sugar, a liason of yolks, and serve with croûtons.

Potage à la Carmelite—Into some bouillon-blanc add a purée of lentils, boil up, thicken lightly with roux, serve with croûtons.

Potage à la Condé—Add to some bouillon-blanc some carcasses of roast fowls, a piece of bacon, some red haricot beans, a few bay leaves, green onions and leeks, simmer till beans are soft, rub all through a sieve, season and serve with croûtons.

Potage à la Comtesse—Mince some ham and onions, blanch and slice some sweetbreads, add a bunch of herbs and sauté the whole for an hour, add flour to form a paste, rub all through a tamis, make hot again, thin with bouillon-blanc, season with salt, pepper, sugar and serve with croûtons.

Potage aux Croûtes (croûtes-au-pot)—Into some stock boil a piece of bacon, some veal bones, leeks, carrots, turnips, celery, a burnt onion, a small cabbage and two or three lettuces, and some roast chicken carcasses, when vegtables are done, take them out, drain, cut in small pieces, strain the stock, skim, add the vegetables and serve a half slice of toast in each plate.

Potage à la d'Orsay—Equal parts of Béchamel and cream of asparagus, mix, bring to a boil, season, add some hard boiled pigeon eggs, and breast of pigeon cut into small squares.

Potage à la Flamande—Equal parts of bouillon-blanc, and strong mutton broth, add an equal quantity of yellow and white turnip, carrots, onions, endive, leeks and lettuce, cut in dice, simmer slowly for two hours, add a little chopped chervil and parsley, thicken with roux, finish with a liason of yolks and serve with croûtons.

Potage Imperial—Boil celery in milk, purée it, make of it a thick cream soup, then add an equal quantity of chicken consommé.

Potage à la Macédoine—Equal quantities of minced ham, carrots, potatoes, onions and turnips covered with chicken stock, simmered till a pulp, rubbed through a sieve, added to a rich cream soup.

Potage à la Milanaise—One pound raw ham, one pound bacon cut in dice, one pound navy beans, one pound lima beans, one shredded cabbage (small), one pint minced celery roots, simmer all for half an hour in bouillon-blanc, then add one pint of green peas, one pint of asparagus heads, one quart of little sausage balls, and one pound of rice, a few chopped tomatoes, simmer till done, season, add little grated Parmesan cheese and serve aux croûtons.

Potage à la Russe (1)—Minced onions, sauté, without browning them, add a little flour, make up with bouillon-blanc, bring to a boil, add two fowls, boil till done, take out, cut into dice, strain the soup, add a few chopped sorrel leaves, the cut up chicken, and a little boiled sauerkraut.

Potage à la Russe (2)—Equal parts of Espagnole and brown chicken or game stock, add a Chipolata garnish and some quartered hard boiled egg.

Potage à la Rouennaise—Equal weight of cooked onions and calf's brain, rubbed together through a sieve, add some raw yolks of eggs and curry powder, incorporate this into some good chicken broth, add some slices of baked cucumber (peeled), boil up again and serve.

Potage à la Reine—A rich cream purée of chicken served with croûtons.

Purée Crécy (1)—Take stock, boil carrot and corned beef and vegetables for seasoning, take out the meat, purée the vegetables and serve with croûtons.

Purée Crécy (2)—A dozen turnips, same of carrots, four heads of celery, minced and simmered till done, a dozen large onions minced and fried, added to the vegetables, the whole rubbed through a sieve, the purée incorporated into good beef stock flavored with a ham shank, thickened with roux, add a little boiled rice and serve.

Purée of beans, aux croûtons—Flavor the stock with salt pork and celery.

Purée of cabbage (à la Piemontaise)—Flavor the stock with boiled bacon, add to the purée an equal quantity of Béchamel, season and serve aux croûtons.

Purée Freneuse—A purée of turnips (stock flavored with salt pork) with peas, and balls of turnips cut with Parisienne size scoop, serve with croûtons.

Purée St. Germain—A purée of green peas, stock seasoned with salt pork, serve aux croûtons and "Royal" custards made of the purée and eggs.

Purée Jackson—A cream of potato soup, served with croûtons.

Purée of green peas with rice.

Purée of lima beans.

Purée of lentils (à la Soubise)—Equal quantities of cream of onions and purée of lentils, mixed, boiled, served with croûtons.

Purée Mongole—Equal quantities of purée of tomatoes and purée of split peas, brought together to a simmer, finish by adding a Julienne of vegetables and green peas.

Purée of turnips, with sago or tapioca.

Purée of new tomatoes.

Purée of partridge—Finish with Madèira wine.

Purée of vegetables—Use bouillon-blanc.

Purée of split peas—Flavor the stock with salt pork, when all ready, add some cans of Macédoine vegetables and you have a fine soup.

Purée à la Turque—A cream purée of rice, served with little timbales of rice, colored yellow with saffron.

Purée de Gibier—A rich purée of game, flavored with port wine and mushrooms.

Rabbit à la Française—Rabbit, herbs, vegetables and a little crumbed bread, simmered to a pulp, rubbed through a sieve, added to equal parts of bouillon-blanc and Vélouté, serve with croûtons and pieces of rabbit cut in dice.

Rabbit Mulligatawney—See mulligatawney soup.

Scotch mutton broth—Barley and a Jardinière of vegetables, boiled in strong mutton broth, thicken lightly with roux, add some pieces of cooked mutton cut in dice, season and serve.

Terrapin clear—Made like green turtle clear.

Tomato Gumbo—Sauté some minced ham, onions, garlic, herbs, bay leaves, mace and mushrooms, add plenty of tomatoes, when reduced, rub through a sieve, add the purée to a good bouillon-blanc, thicken lightly with roux, add sliced okra, boil till gelatinous, serve with boiled rice.

Tomato with rice—Same as preceding, but omitting the okra.

Tomato with spaghetti—Same as tomato with rice, substituting spaghetti.

Tomato à l'Anglaise—A cream of tomatoes, with ham and chicken in dice and green peas.

Veal broth with celery—Bouillon-blanc with celery shredded and cut in inch lengths.

Veal à la Poissy—Equal parts Vélouté and Béchamel containing vermicelli.

Venison à la Chasseur—Make the stock with the head, neck, shank and trimmings of venison, add carrot, turnips, onions, cloves, thyme, mace, celery, whole peppers and salt, make this into a brown soup, add some fried minced shallots and venison cut in dice, finish with port wine.

Venison à la Royale—Make the stock like the preceding, skim off the grease, chop up a lot of coarse venison and make a consommé flavoring it with mushroom catsup, serve the consommé with Royal custards, venison cut in dice, finish with Madèira wine.

Vermicelli with tomatoes—Into a court-bouillon boil some parsley and sweet herbs, strain into an equal quantity of tomato purée, add some vermicelli.

Vegetable—All kinds of vegetables, turnips, carrots, onions, leeks, tomatoes, peas, string beans, corn, lima beans, etc., boiled in a nicely flavored meat stock.

CONSOMMES.

Stock for consommé, to make five gallons—Take fifteen pounds lean beef trimmings, six medium carrots, six medium onions, twelve leeks, two heads of celery, a bunch of parsley, a gallon of tomatoes, all chopped fine, a tablespoonful of whole pepper, twelve cloves, six bay leaves, eighteen whites of beaten egg, plenty of (broken fine) egg shells, a little salt, mix these all well together; now add, stirring all the time, eight gallons of good stock, cold, or if hot, be sure it is free from grease, put on the range, add three hens (they can be used for salads after), fetch to a slow simmer, and reduce to five gallons in about four hours; five gallons will serve one hundred people. (American plan house).

Consommé à l'Africaine—Contains artichoke bottoms and egg plant, cut in small squares, curry flavor.

Consommé à l'Andalouse—After the consommé is strained and ready, boil in it some pearl tapioca and add some small quenelles, strong tomato flavor.

Consommé à l'Anglaise—Contains diced chicken, and green peas, veal flavor.

Consommé à la Bagration—Equal parts of clarified fish broth with consommé, containing fish quenelles, crayfish tails, flakes of fish and vegetables.

Consommé à la Beauvilliers—Contains slices of stuffed cucumber, served with croûtons; vegetable flavor.

Consommé à la Barigoule—Contains slices of stuffed olives, sliced mushrooms, sherry wine, game flavor.

Consommé à la Bourdaloue—Contains diced breast of chicken, green peas, and circular slices of rice that has been mixed with egg yolks and Montpelier butter and steamed, chicken flavor.

Consommé Brunoise—Contains carrots, white and yellow turnips, celery and artichokes cut in very small squares and green peas, vegetable flavor.

Consommé à la Careme—Contains circular slices of carrot, white and yellow turnips, shred lettuce, chopped chervil and sorrel leaves, points of asparagus, Madèira wine and small croûtons.

Consommé Celestine—Make six French pancakes, spread three with forcemeat and grated cheese, put the other three on top, cut out with column cutter, serve these with the consommé, add glass of sherry.

Consommé à la Chatelaine — Contains peas, shredded string beans and squares of custard, made of one pint of onion purée, twenty-four egg yolks, salt and cayenne pepper mixed and steamed.

Consommé aux Choux—Contains green peas, sliced mushrooms, and little balls of choux paste made like stoned olives, the center filled with forcemeat and baked ten minutes.

Consommé Chantilly—Contains a purée of young green peas, slight flavor of mint and green onions.

Consommé Chiffonade—Contains shredded cabbage and lettuce, strips of carrots and turnips, and green peas, vegetable flavor.

Consommé à la Claremont—Contains onions in rings (fried crisp) and Royale custards made of ten egg yolks, two whole eggs and half pint of consommé, mixed and slowly steamed, cut in squares or dice.

Consommé à la Colbert—Contains shred lettuce, celery, diced artichoke bottoms, and button onions.

Consommé au celeri—Contains shredded celery and tongue, finely shred mushrooms, and boiled rice.

Consommé à la Duchesse—Mix some cornstarch with water, add to it the soup, simmer till gelatinous and clear, add strips of white chicken meat, chicken flavor.

Consommé aux Darioles—Make the darioles of half pound grated lean ham, half cup soubise purée, half cup of tomato purée, two whole eggs, eight yolks of egg, wine glass of Madèira, same of consommé with a dash of cayenne, make all into a paste, rub through a sieve, fill the dariole molds, steam, cut in quarters, add to the soup with green peas, chicken flavor.

Consommé Desclignac — Contains circular slices of carrot, turnips and Royale custard, and sherry wine.

Consommé Douglas—Celery, tongue and mushrooms finely shredded, and boiled rice added to the soup.

Consommé Duborg—Contains boiled rice and Royale custards cut with fancy cutter.

Consommé à l'Epicure—A strong consommé of game flavored with Madèira wine, served with a poached egg in each plate.

Consommé of game—Contains Madèira wine, and quenelles or ravioles, made of uncooked partridge one part, cooked calf's brains one part, Parmesan cheese half part, yolks of eggs to bind, pounded, rubbed through a sieve, made into quenelles and poached.

Consommé à l'Indienne—Contains cooked artichoke bottoms and egg plant, cut in dice, boiled rice, strips of chicken breast, curry flavor.

Consommé à l'Imperatrice — Contains a poached egg in each plate, chicken flavor.

Consommé à l'Italienne—Contains finely cut cooked (washed) macaroni and green peas.

Consommé Julienne—Contains finely shredded vegetables, that have been sautéed with butter and a little sugar, vegetable flavor.

Consommé à la Kursel—Contains green peas, asparagus points, shred lettuce, cut string beans, flageolets and green onions, vegetable flavor.

Consommé aux Legumes—A vegetable consommé containing small cut vegetables of every description, mutton flavor.

Consommé à la Macédoine—Chicken flavor, containing vari-colored vegetables in very small squares.

Consommé à la Magenta—Color lightly with tomato juice, and add a macédoine, also some chopped parsley and celery leaves.

Consommé Massena—Soup made of hare or jackrabbits, flavored with sherry, and containing quenelles of rabbit.

Consommé au macaroni—A roast poultry stock should be used to make the consommé, the macaroni boiled, washed, drained, cut in quarter inch pieces, added to the soup.

Consommé à la Milanaise—Contains boiled macaroni and smoked tongue, cut in one inch lengths, Parmesan cheese served separate.

Consommé à la Monte Carlo—Stamp out of slices of vegetables, spades, clubs, diamonds and hearts, make a chicken forcemeat, dotted with truffles, slice like dominoes, with a column cutter, cut out of whole turnips and beets, slices to imitate poker chips, add all to a rich chicken consommé.

Consommé à la Napolitaine—Contains small cut macaroni, celery in squares, Madèira wine and croûtons, game flavor.

Consommé aux Navets—A vegetable flavored soup containing cubes of turnips fried brown.

Consommé with noodles—A rich chicken consommé containing noodle paste in shreds.

Consommé à la Nivernaise—Containing equal parts of a Macédoine and fancy Italian paste, some veal quenelles and sherry wine.

Consommé à l'Orge—Contains barley, breast of chicken in squares, carrots and turnips in small dice.

Consommé aux Pois—A vegetable consommé containing green peas and small squares of truffles.

Consommé au poisson—Contains green peas, boiled rice and quenelles of lobster, sherry wine.

Consommé à la Printanière—Contains plenty of asparagus heads and green peas, and other spring vegetables cut small.

Consommé Printanière Royale—Like the preceding, but add some Royale custards.

Consommé Printanière Colbert—Like the preceding, adding a poached egg in each plate.

Consommé à la Paysanne—Contains a Jardinière and shredded lettuce and cabbage, vegetable flavor.

Consommé Princesse—Contains barley, peas, diced chicken and quenelles, chicken flavor.

Consommé Patti—Contains rice, peas, breast of fowl and truffles cut in dice, grated cheese served separately.

Consommé aux Pate D'Italie—A chicken soup containing alphabetical Italian pastes.

Consommé aux Quenelles—Contains diamond-shaped chicken quenelles, asparagus points, Royale custards, diamond shape, and Madèira wine.

Consommé à la Royale—Contains Royale custards in circular slices.

Consommé Rachel—Contains quenelles of

game, shred truffles and tongue, Madèira wine.

Consommé Renaissance—A game soup, containing Malaga wine, sliced mushrooms, rice, green peas and croûtons.

Consommé aux Trois-Racine—A mutton-flavored soup, containing carrots, turnips and celery in cubes.

Consommé au riz—Contains boiled rice and corn, both cooked tender, washed and drained.

Consommé au Semoule—Contains tapioca or semolina, washed, then simmered in the soup.

Consommé au Sagou—Like the preceding, but using sago.

Consommé à la De Stael—Chicken flavor, contains lozenge shapes of fried bread and quenelles of chicken.

Consommé au Spaghetti—Vegetable flavored soup, containing cut up spaghetti.

Consommé à la Sévigné—Chicken flavor, contains asparagus points, cut string beans, green peas and Royale custards containing forcemeat.

Consommé Solferino—Strong brown beef soup, containing quenelles of farina.

Consommé à la Suédoise—Chicken flavor, run a couple of carrots, turnips and a small cabbage through a meat-cutting machine, braise them till done, add green peas and flageolets, a little grated parmesan, season to taste, make some little croûstades, fill with the mixture, serve one in each plate.

Consommé à la Talma—Chicken flavor, containing Royale custards made of eggs and almond purée and boiled rice.

Consommé à la St. Xavier—Vegetable flavor, contains a printanière, shred cabbage, and noodles passed through a colander; made of four ounces butter, six ounces flour, two ounces grated cheese, pepper, salt, nutmeg and a cup of cream, cook all, then add two eggs, two yolks, some chopped parsley, rub through the colander into the simmering soup.

Consommé au Vermicelli—Veal flavor, containing vermicelli and green peas.

Consommé de Volaille—A strong chicken soup.

FISH AND THEIR SAUCES.

To the great majority of cooks and stewards who prepare the "bills of fare" I feel that this heading of "fish" will prove a boon to them. For, from personal experience, to sit down every day and change the mode of cooking the half dozen or so kinds of fish that the house can afford to handle, I know to be one of the hardest problems in the compiling of the menu. The following contains nearly 400 changes:

ANCHOVIES.

Anchovies à l'Horly.
Anchovies, fried, Poivrade sauce.

BASS.

Broiled sea bass, Maître D'Hôtel.
Broiled sea bass, anchovy sauce.
Broiled sea bass, Venitienne butter.
Broiled bass with bacon.
Boiled bass, anchovy sauce.
Boiled bass, butter sauce, green peas.
Boiled sea bass, oyster sauce.
Black bass (sauté), with shrimps, Bordelaise.
Fillets of bass, au vin blanc.
Baked stuffed sea bass.
Baked black bass, stuffed, crayfish sauce.
Baked bass à la Chambord.
Striped bass, sauté, mushroom sauce.
Fillets of striped bass, Maître D'Hôtel.
Striped bass, en filet, au gratin.
Boiled sea bass, Hollandaise.
Sea bass, sauté, Meunière.
Striped bass, boiled, parsley sauce.
Croquettes of striped bass, tomato sauce.

BLACKFISH.

Blackfish broiled, Maître D'Hôtel.
Blackfish boiled, Italian sauce (white).
Blackfish sauté, aux fines-herbs.
Blackfish baked, brown oyster sauce.

BLOATERS.

Yarmouth bloaters, broiled, drawn butter.
Yarmouth bloaters, toasted, Robert sauce.
Fillets of bloaters with Parmesan, au gratin.

BLUEFISH.

Baked bluefish aux fines herbs.
Baked bluefish à l'Italienne.
Baked bluefish, sauce piquante.
Baked bluefish en Matelote.
Broiled bluefish, Maître D'Hôtel.
Broiled bluefish, anchovy butter.
Broiled bluefish, Saratoga chips.
Broiled bluefish, Duchesse potatoes.
Broiled bluefish, Montpelier butter.
Fillets of bluefish, à la Bordelaise.
Bluefish, sauté, Admiral sauce.
Bluefish, white wine sauce, Hollandaise potatoes.
Bluefish sauté, Parisienne potatoes.
Bluefish sauté with anchovies.
Fillets of bluefish, à la D'Uxelles.
Bluefish sauté, sauce persillade.
Bluefish au gratin.

CARP.

Baked carp, Aurora sauce.
Boiled carp, sauce Matelote.
Braised carp, shallot sauce.
Broiled carp, caper sauce.
Carp sauté, à la Mueniére.
Fried carp, sauce Allemande.
Carp in shells, au gratin.
Carp roes, fried, sauce tartare.
Carp roes, scalloped, Venitienne.

CATFISH.

Catfish steak, broiled, piquante sauce.
Catfish sauté, with tomatoes.
Catfish, steak, fried, poivrade sauce.

CISCO.

Cisco fried, à l'Horly.
Cisco broiled, Maître D'Hôtel.
Cisco sauté, Meunière.

COD.

Baked codfish, caper sauce.
Baked codfish stuffed with oysters.
Baked cod's head, anchovy sauce.
Baked codfish en Matelote.
Boiled codfish, Hollandaise sauce.
Boiled codfish with anchovies and parsley.
Boiled codfish, cream sauce.
Boiled codfish, oyster sauce.
Boiled codfish, egg sauce.
Boiled cod steak, Aurora sauce.
Crimped cod, boiled, shrimp sauce.

Codfish boiled, Flemish sauce.
Boiled codfish tongues, egg sauce.
Codfish tongues au beurre noir.
Codfish tongues, fried, on toast.
Codfish tongues, boiled, oyster sauce.
Codfish tongues, à la Poulette.
Codfish sauté, lemon butter sauce.
Codfish in shells, au gratin.
Codfish curried with Rissoto.
Fillets of codfish, à la Hollandaise.
Cutlets of codfish, fried, piquante sauce.
Fried codfish steak, parsley sauce.
Scallops of codfish, au gratin.
Fried codfish, tomato sauce.
Codfish steak, broiled, Colbert sauce.
Codfish roe, fried, on toast.
Salt codfish hash, with green peas (en bordure).
Salt codfish (picked), in cream.
Salt codfish balls with bacon.
Salt codfish sauté (with onions), parsley sauce.
Salt codfish in shells, au gratin.
Salt codfish boiled, egg sauce.
Salt codfish boiled, with spinach.
Salt codfish boiled, au beurre noir.
Salt codfish boiled, sauce Vélouté.

CRABS.

Deviled crabs in shell.
Crab croquettes, parsley sauce.
Buttered crab in shell.
Crabs scalloped, au gratin.
For soft shell crabs see "Friday Entrées."
Oyster crabs fried, en croûstade.
Oyster crabs in cases, sauce poulette.
Oyster crabs on toast, à la Newburgh.
Patties of oyster crabs.

EELS.

Baked eels, Italian sauce.
Boiled eels, butter sauce.
Eels stuffed and broiled, Montpelier butter.
Eels braised, au court-bouillon.
Eels braised, sauce Hollandaise.
Eels en Brochette, sauce tartare.
Broiled eels, Maître D'Hôtel.
Fried eels, shrimp sauce.
Fricassée of eels, Normande.
Matelote of eels.
Cold eels en Mayonnaise.

Eels larded and braised, Genoise sauce.
Eels boned and broiled, anchovy butter.
Eels stewed in sauce Bordelaise.
Stewed eels, sauce Vélouté.
Stewed eels with green peas.
Fried eels, sauce Genevoise.
Fried eels, sauce tartare.
Eels, sauté, Meunière.
Roast eels, shallot sauce.
Stewed eels on toast.
Eels à l'Horly.
Ragoût of eels, au vin blanc.
Fried eels, sauce Vinaigrette.

FLOUNDERS, PLAICE, SOLE.

Very few sole or genuine plaice are to be had in the United States, so that our flounder is generally used for all three fish, either name can be used on the menu.

Flounders, baked, à l'Italienne.
Flounders, boiled, shrimp sauce.
Flounders sauté, Meunière.
Fillets of flounder, au gratin.
Fillets of flounder, sauce tartare.
Flounders, fried, with fried parsley.
Fricassée of flounders with anchovies.
Broiled fillet of flounder, au beurre noir.
Boiled plaice, Hollandaise.
Boiled plaice, butter sauce, Reitz potatoes.
Boiled plaice, shrimp sauce.
Boiled plaice, oyster sauce.
Fillet of sole, lobster sauce.
Fillet of sole, au vin blanc.
Fillet of sole, fried, tomato sauce.
Fillet of sole, à l'Horly.
Fillet of sole, Normande.
Fillet of sole, Joinville.
Fillet of sole, à la Perigueux.
Fillet of sole, à la Cardinal.
Soles, sauté, Italian sauce.
Baked fillets of sole, tarragon sauce.
Braised larded fillets of soles with quenelles.
Fillets of soles, sautés, with anchovies.
Fillets of soles, sautés, sauce trianon.
Fillets of soles, baked in Aurora sauce.
Fillets of sole (cold), en Mayonnaise.
Fillets of soles, fried, sauce Portugaise.
Fillets of soles à la Turque—i. e., with a mould of rice in center of dish, the soles on or around it, sauce of Béchamel, containing plenty of parsley.

Fillets of soles, baked à la Venitienne.
Fillets of soles, fried, Colbert sauce.
Scalloped soles en Coquille.
Boiled sole, oyster sauce.
Paupiettes of sole, sauce Allemande (containing crayfish butter).
Fillets of soles fried, sur croûstade (containing oysters in Allemande sauce.

HADDOCK.

Baked haddock, parsley sauce.
Boiled haddock, shrimp sauce.
Boiled haddock in court-bouillon, lobster sauce.
Boiled haddock, crab sauce.
Fillets of haddock, sauté, Meunière.
Broiled haddock, anchovy butter.
Fried haddock, sauce Allemande.
Broiled Haddock, Maître D'Hôtel.
Creamed haddock with oysters.
Finnan haddie, broiled, drawn butter.
Finnan haddie, boiled, cream sauce.
Finnan haddie, sauté, parsley sauce.
Finnan haddie, toasted, butter sauce.
Finnan haddie, baked, with tomatoes.
Finnan haddie, fried in oil, Maître D'Hôtel.

HALIBUT.

Boiled halibut, Hollandaise.
Boiled halibut, clam sauce.
Fried halibut steak with bacon.
Chicken halibut, à l'Horly.
Fried halibut, sauce Tartare.
Boiled halibut, cream sauce.
Fillet of halibut, sauté, Meunière.
Fried halibut, tomato sauce.
Fried halibut steak with salt pork.
Baked halibut au gratin.
Boiled chicken halibut, anchovy sauce.
Halibut steak, sauté, Aurore.
Boiled halibut, lobster sauce.
Halibut scalloped, au parmesan.
Broiled halibut, Maître D'Hôtel.
Baked halibut, egg sauce.

HERRING.

Broiled fresh herring, cream sauce.
Boiled fresh herring, anchovy sauce.
Broiled fresh herring, Robert sauce.
Fried fresh herring, au beurre noisette.
Grilled fresh herring, Maître D'Hôtel.
Fillets of herring, sauté, Meunière.

Fresh herring à la Flanders—Split, boned, sprinkled with pepper, salt, thyme, rolled from tail to head, tied up, baked in court-bouillon, containing tarragon vinegar (serve hot or cold).
Broiled fresh herring, lemon sauce.
Broiled fresh herring, mustard cream sauce.

LOBSTER.

For lobster see Friday Entrées.

KINGFISH.

Boiled kingfish, sauce Normande.
Fried kingfish, sauce Fleurette.
Kingfish, sauté, Meunière.
Broiled kingfish, Julienne potatoes.
Fillets of kingfish, au gratin.
Broiled kingfish, anchovy butter.
Boiled kingfish, oyster sauce.
Fried kingfish, Maître D'Hôtel.

MACKEREL.

Baked fillets of Spanish mackerel, shrimp sauce.
Baked Spanish mackerel, sauce piquante.
Broiled Spanish mackerel, Montpelier butter.
Broiled Spanish mackerel, Maître D'Hôtel.
Spanish mackerel, sauté, Crêole.
Spanish mackerel, au vin blanc.
Spanish mackerel, baked, à l'Espagnole.
Broiled Spanish mackerel, sauce vert pré.
Broiled Spanish mackerel, Royal sauce.
Spanish mackerel, stuffed and baked, parsley sauce.
Fresh mackerel, broiled, au beurre noir.
Fresh mackerel, boiled, olive sauce.
Cold mackerel, sauce Ravigote.
Fillets of mackerel, baked, au gratin.
Fillets of mackerel, sauté, Meunière.
Fried mackerel, lemon butter sauce.
Broiled mackerel, Maître D'Hôtel.
Fried fillets of mackerel, sauce Allemande.
Baked mackerel, aux fines herbes.
Broiled fresh mackerel, Portugaise sauce.
Fresh mackerel, sauté, Colbert sauce.
Broiled fresh mackerel, aux fines herbes.
Boiled salt mackerel, drawn butter.
Boiled salt mackerel, parsley sauce.
Broiled salt mackerel, Maître D'Hôtel.

MULLET.

Gray mullet, baked, tomato sauce.
Gray mullet, boiled, Hollandaise.
Gray mullet, broiled, Maître D'Hôtel.

Fillets of gray mullet, sautés, au beurre.
Red mullet, baked, with olives.
Red mullet, baked, Chasseur.
Red mullet, boiled, caper sauce.
Red mullet, braised, tomato purée.
Red mullet, broiled, Italian sauce.
Red mullet, fried, roe sauce.
Red mullet, baked, à la provençale.

PERCH.

Boiled perch, parsley sauce.
Baked perch, sauce Allemande.
Broiled perch, chutney cream sauce.
Fried perch with bacon.
Perch, sauté, anchovy butter.
Perch, sauté, Meunière.

PIKE OR PICKEREL.

Boiled pike, anchovy sauce.
Boiled pike, caper sauce.
Boiled pike, sauce Financière.
Fillets of pike, broiled, Montpelier butter.
Fillets of pike, broiled, Maître D'Hôtel.
Fillets of pike, fried, sauce Matelote.
Fillets of pike, sautés, Normande.
Pike, stuffed and baked, à la Chambord.
Pike, baked, à la Genevoise.
Pike, braised, à la Genoise.
Pike cutlets, fried, tomato sauce.

ROCKFISH.

Boiled rockfish, egg sauce.
Baked rockfish, fennel sauce.

SALMON.

Baked salmon, lemon butter sauce.
Boiled salmon, Allemande caper sauce.
Boiled salmon steak, piquante sauce.
Boiled salmon, sauce Béchamel.
Fillets of salmon, sauté, gherkin sauce.
Boiled salmon steak, lobster sauce.
Fried salmon, Ravigote sauce.
Broiled salmon cutlets, au beurre noir.
Salmon steak, au gratin.
Baked salmon, sauce Genoise. ✓
Salmon cutlet, sauté, sauce Vélouté.
Salmon cutlet with cucumbers.
Salmon cutlet, boiled, oyster sauce.
Broiled salmon, sauce Genevoise.
Salmon cutlet, sauté, Milanaise.
Cold salmon, Mayonnaise.
Boiled salmon, Hollandaise.
Broiled salmon, anchovy butter.
Cold salmon, sauce tartare.

Salmon croquettes, cream sauce.
Kennebec salmon steak, Saratoga chips.
Broiled salmon steak, Montpelier butter.
Salmon steak, sauté, Aurora sauce.
Baked salmon, sauce perigueux.
Boiled salmon, fennel sauce.
Salmon steak, broiled, aux fines herbes.
Smoked salmon, boiled, cream sauce.
Smoked salmon, broiled, drawn butter.
Smoked salmon, broiled à la Diable.
Smoked salmon, fried in oil, lemon sauce.
Smoked salmon toasted.

SMELTS.

Smelts au gratin, white wine sauce.
Smelts, sauté, aux fines herbes, or au beurre noir.
Smelts, split and broiled, Maître D'Hôtel or Béarnaise.
Fried smelts, tomato sauce.
Fried smelts, tartare sauce.
Broiled smelts, Montpelier butter.
Smelts, braised, à la Toulouse.

SHEEPHEAD.

Boiled sheephead, caper sauce.
Baked sheephead, piquante sauce.
Broiled sheephead, Venitienne butter.
Sheephead, sauté, Italian sauce.
Braised sheephead, à la Crêole.

POMPANO.

Fillets of pompano, sauté, Meunière.
Broiled pompano, Julienne potatoes.
Fried pompano, au beurre noisette.
Fillets of pompano, broiled, Montpelier butter.

WEAKFISH.

Baked weakfish, tomato sauce.
Baked weakfish, sauce Normande.
Weakfish, au gratin.
Boiled weakfish, sauce Fleurette.
Broiled weakfish, anchovy butter.

RED SNAPPER.

Red snapper, stuffed and baked, tomato sauce.
Red snapper, boiled, sauce Matelote.
Fillet of red snapper, à la Joinville.
Boiled red snapper, caper sauce.
Baked red snapper, à la Crêole.
Red snapper, au court-bouillon.
Red snapper, sauté, lobster sauce.
Fillets of red snapper, broiled, Genoise sauce.

STURGEON.

Baked sturgeon, sauce Remôulade.
Braised sturgeon, with anchovies.
Braised sturgeon, piquante sauce.
Broiled sturgeon, tartare sauce.
Fricandeau of sturgeon, sauce Genevoise.
Fricassée of sturgeon with Rissoto.
Fried sturgeon, sauce Perigueux.
Cold boiled sturgeon, Mayonnaise.
Boiled sturgeon, à la Cardinal.
Fillet of sturgeon, au gratin.
Fillet of sturgeon, sauté, Meunière.
Boiled sturgeon, Hollandaise.

SHAD.

Baked shad, Allemande sauce (containing Chervil).
Boiled shad, caper sauce.
Planked shad.
Boiled shad with sorrel sauce.
Fried shad, gherkin sauce.
Broiled shad roe with bacon.
Fried shad roe, anchovy sauce.
Shad roe croquettes with fried parsley.

TROUT.

Salmon trout, baked, au gratin.
Salmon trout, boiled, au court-bouillon.
Salmon trout, sauté, Meunière.
Salmon trout, broiled, Maître D'Hôtel.
Salmon trout, baked, with tomatoes.
Fillets of trout, fried in oil.
Broiled trout, sauce Trianon.
Fried trout with bacon, sauce Ravigote.
Lake trout, fried, tomato sauce.
Lake trout, broiled, Parisienne potatoes.
Lake trout, Maître D'Hôtel.
Boiled trout, shrimp sauce.
Fillets of trout, au gratin.
Fillets of trout, à l'Horly.
Fried trout, sauce Remôulade.
Trout steak (cold) with Mayonnaise.
Baked trout in sauce Allemande.
Broiled trout with bacon.
Fillets of trout, sauté, Aurora sauce.
Fillets of trout, baked, Italian sauce.
Fillets of trout, sautés, Meunière.
Braised trout, en Matelote.
Broiled trout, sauce Beyrôut.
Baked trout, Spanish sauce.
Baked trout, sauce Genevoise.

Baked stuffed trout, anchovied Espagnole sauce.
Brook trout, fried with bacon.
Brook trout, broiled, Montpelier butter.
Brook trout, sautés, Meunière.

WHITEBAIT.

Fried whitebait, sauce tartare.

WHITEFISH.

Baked whitefish, au gratin.
Fried whitefish, sauce Genevoise.
Broiled whitefish, Venitienne butter.
Planked whitefish, Provençale.
Fillets of whitefish, sautés, Meunière.

....

....

....

....

....

....

....

....

....

....

....

....

....

....

....

SAUCES.

Admiral sauce—Into some butter sauce, work some pounded anchovies, minced (fried) shallots, capers and grated lemon rind.

Aurora sauce—Into some reduced Espagnole, work enough lobster butter to make an orange color, or work lobster butter into Béchamel sauce, or take 2 parts Béchamel, 1 part tomato sauce, add a little mushroom ketchup and lobster coral; in either of these combinations, add lemon juice and cayenne.

Albert sauce—Make a butter sauce with white stock, add to it minced (fried) shallots, chopped parsley, grated horseradish and a little tarragon vinegar, boil, strain, finish with a liaison of yolks and add chopped parsley.

Anchovy sauce (1)—Anchovy butter worked into Espagnole.

Anchovy sauce (2)—Into some butter sauce, work some pounded anchovies or anchovy essence, lemon juice and cayenne.

Allemande sauce—Into some Vélouté sauce, work some lemon juice, mushroom catsup, cayenne, butter, yolks of egg, a grating of nutmeg, strain; it should be yellow and smooth as velvet.

Andalusian sauce—Into a rich tomato sauce, work some grated ham and a little minced (fried) garlic.

Avignon sauce—Into some Béchamel, work in an equal amount of Soubise purée, a little crushed garlic, parmesan cheese and olive oil, simmer, add a liaison of yolks; strain and use.

Fish

Au Beurre—Browned butter and lemon juice.

Béchamel sauce—Into some reduced chicken broth, add some mushroom essence, an equal quantity of rich milk or cream; bring to a simmer, thicken with roux (flour and butter) and strain.

Bavarian sauce—Boil some vinegar to half its original bulk, with a little horseradish, butter, salt and grated nutmeg, beat some yolks of eggs, and add the boiling mixture to make like Mayonnaise; strain, then beat in a little more butter and some lobster roe; beat till creamy and frothy.

Béarnaise sauce—Braise some shallots with a little tarragon vinegar, add some rich, thin Vélouté, simmer, then add some beaten yolks of eggs, when like custard, remove from fire, beat in melted butter at the rate of 3 tablespoonfuls to the pint, work in the juice of a lemon, a little cayenne and strain, finish with chopped parsley and tarragon (looks like yellow parsley sauce).

Béyrout sauce—Fetch to a boil one and a half pounds of butter, with two minced onions, a basting spoonful of tarragon vinegar and the same of common vinegar, a half pint of Espagnole, a half a cupful of mushroom catsup, a half cupful of Harvey sauce, simmer, skim, then boil till creamy, remove from fire, finish with a little sugar and anchovy essence.

Duck

Bigarade sauce—Take equal parts of game and Espagnole sauces, and work in the juice and shredded rind of Seville or other bitter oranges.

Bourgeoise sauce—Into a pint of thin Espagnole, work a spoonful each of chopped parsley, chervil, tarragon, meat glaze, French mustard and sugar, bring to a simmer and add the juice of a lemon.

Bohemian sauce—Make some panada with bouillon blanc, and work into it some horseradish and a little butter (a white bread sauce).

Bordelaise sauce, white—Into some butter sauce, work some minced (fried) shallots, chopped parsley and white wine.

Bordelaise sauce, brown—Into some Espagnole, work some minced (fried) shallots and garlic, red wine, cayenne, chopped parsley, lemon juice and beef marrow.

Bourgignotte sauce—Into some Espagnole, work some minced (fried) onions, sliced mushrooms and truffles, finish with some Burgundy wine.

Bressoise sauce—Into some Madèira sauce, work a purée, made of chicken livers, bread crumbs, fried minced shallots, grated rind and juice of an orange.

✓ Bretonne sauce, hot—Into some Espagnole, work a purée of fried onions, finished with chopped parsley.

Bretonne sauce, cold—A spoonful each of mustard and sugar, with two spoonfuls of grated horseradish, worked into a half a pint of tarragon vinegar.

Caper sauce—Into some butter, or Véloute sauce, work in some whole capers and a little caper vinegar.

Carrot sauce, good for boiled beef—Into some butter sauce, work in a purée of young carrots.

Cauliflower sauce, good for boiled poultry—Into some butter sauce, work some small flowerets of boiled cauliflower.

Cardinal sauce—Into some Béchamel, work some lobster roe, or shrimps passed through a tamis, finish with lemon juice and cayenne.

Celery sauce, white—Into some Allemande sauce, work a purée of celery.

Celery sauce, brown—Into some Espagnole, put some pieces of cut-up celery, simmer till done.

Steak

Chasseur sauce—Into equal parts of Espagnole and tomato sauces, work some minced fried onions, sliced mushrooms, chopped parsley and lemon juice.

Châteaubriand sauce—One pint of Espagnole, a half a pint of meat glaze, a half pint of white wine, simmer, strain, and beat in a half a pint of Maître D'Hôtel sauce.

Chambord sauce—Into a pint of Véloute, work in a half a pint of (white) mushroom purée, a piece of chicken glaze, a glass of sauterne, and a spoonful of lobster butter.

Champagne sauce, good for roast ham—Into a pint of Espagnole, simmer a half a pint of sherry wine and a half a pint of vinegar and a little sugar.

Chaudfroid sauce—Take some carcases of roast game or poultry and some garden herbs, cover with good stock, boil for several hours, strain, skim, add enough gelatine to make a brown jellied gravy.

Chevreuil sauce—Into one-third part of Espagnole, one-third of tomato sauce, one-third stock, add a little thyme, a bunch of parsley, two or three bay-leaves, some minced (fried) shallots, a spoonful of white pepper, some tarragon vinegar and butter, reduce to one-half, strain, finish with currant jelly, Harvey sauce and port wine.

Chili sauce (1)—Six tomatoes, four green peppers, one minced onion, one spoonful of sugar, one teaspoonful of salt, one and a half cups of vinegar, boil one hour and strain.

Chili sauce (2)—Into some Béchamel, work some minced red peppers, tomatoes, shallots and chopped parsley, finish with melted butter, Catawba wine and lime juice.

Claremont sauce—Minced onions fried in oil, drained and added to a thick veal gravy; good for roast veal.

Colbert sauce—Into a pint of Espagnole, work in a spoonful of meat glaze, a little cayenne, lemon juice and chopped parsley, make very hot, but don't boil, then very gradually beat in a cupful of melted butter.

Court-bouillon sauce—Into a butter sauce, that has been made from the stock of boiled fish, add some boiled onions, cut in rings, and chopped parsley.

Crapaudine sauce—Into some piquante sauce, work in a little mustard, tarragon vinegar and minced mushrooms.

Crêole sauce—Into some tomato sauce, work in some chopped sweet peppers, minced (fried) shallots, a little Madèira sauce and Madèira wine.

Crevette sauce—Into a cardinal sauce, work some pieces of shrimps and anchovies.

Cucumber sauce, good for boiled salmon or trout—Into a butter sauce, work a purée of cucumbers or some slices of cucumber fried in butter.

Curry sauce—Into a Véloutè sauce, boil a ham knuckle for an hour, take out and work in a liason of yolks, beaten with curry powder, strain and use.

Czarina sauce, good for boiled tongue—Into some Espagnole, work the juice of a lemon, some minced gherkins and seedless raisins, boil till tender.

Diable sauce (1)—Three spoonfuls of melted butter, three spoonfuls of meat glaze, a teaspoonful of cayenne, a spoonful of sugar, a half a cup of mushroom catsup, a half a cup of white wine, juice of a lemon, make hot, don't boil.

Diable sauce (2)—Into an Espagnole, work some Worcestershire sauce, cayenne pepper, made mustard and brown stock, proportion one-third stock, two-thirds Espagnole, simmer and strain.

Diplomate sauce, good for boiled fish—Into a thick cream Béchamel, work some crayfish butter and a little court-bouillon.

Duchesse sauce—Into a pint of tomato sauce, work in a half a pint of lean cooked ham cut in small squares, a half a cup of white wine, a little glaze, fetch to a boil, remove from the fire, and beat in a half a pint of Hollandaise sauce.

D'Uxeiles sauce—Into a Vélouté, work some white wine, minced mushrooms, grated tongue and chopped parsley.

D'Uxelles sauce—For coating cutlets, is made of Béchamel, minced parsley, shallots, mushrooms and grated ham.

Egg sauce—Into a butter sauce, work some chopped hard boiled eggs.

Espagnole—Ham, veal, beef, in meat and bones, fried till brown, with carrots, onions, turnips, celery, parsley, thyme, marjoram, savory, bay-leaves, cloves, allspice and pepper, enough flour added to form a brown roux, moistened gradually with good stock, add plenty of tomatoes, two or three chickens or roast fowl carcases, simmer slowly for several hours, add sherry wine, and strain.

Echalotte sauce (1)—Into some butter sauce, work minced boiled shallots.

Echalotte sauce (2), for broiled fish—Four ounces of butter and two spoonfuls of shallots, fried together till light brown.

Estragon sauce—Into a Vélouté, work some chopped tarragon leaves and a little tarragon vinegar.

Fermière sauce—Into a butter sauce, work some minced (fried) onions, capers, chopped parsley, grated ham and white wine.

Fines-herbes sauce, white—Into a butter sauce, work some minced (fried) mushrooms and shallots, chopped parsley and white wine.

Fines-herbes sauce, brown—Into Espagnole, work some minced (fried) mushrooms and shallots, chopped parsley and Madèira wine.

Fenouil sauce—Into a butter sauce, work some chopped fennel leaves.

Financière sauce—Into a quart of Espagnole, work a litle meat glaze, cayenne, a half a pint of Madèira wine, a half a pint of mushroom liquor or catsup, and a few minced mushrooms.

Flemish sauce (1)—Into a butter sauce, work in a little grated nutmeg, chopped parsley, tarragon vinegar and a liason of yolks with a little mustard.

Flemish sauce (2)—Make a quart of vegetable cream sauce, then take a cupful of the red part of carrot, mince it, boil till done, add it to the sauce, together with some chopped cucumber, pickles, parsley and grated horseradish.

Fumet sauce—Into an Espagnole, boil some game carcases, strain and finish with port wine.

Genevoise sauce—Into an Espagnole, add a little grated ham, carrot, minced onion, a few bay-leaves, cloves, a clove of garlic, some thyme and parsley, boil fifteen minutes, add some claret wine, strain and finish to taste with essence of anchovies.

Genoise sauce—Into a half a part Espagnole and a half a part court-bouillon sauces, add some port wine, ground mace, essence of anchovies and walnut catsup, boil ten minutes, strain, finish with chopped parsley.

Giblets sauce—The cut-up gizzards and livers, stewed tender and added to the thickened gravy of the roasted poultry.

Godard sauce—Fry some slices of ham, carrots and onions in butter till brown, then add a quart of good cider, simmer half an hour, add a can of mushrooms (minced), reduce another ten minutes, strain into a quart of Espagnole, and boil till creamy.

Ham sauce, good for roast veal—Into a Madèira sauce work some minced shallots and grated ham, that have been fried together, and juice of a lemon.

Hanover sauce, good for roast poultry—Take chicken livers, boil them, rub through a sieve, add cream sauce, lemon juice and cayenne, little salt, make hot, don't boil.

Harrogate sauce—Take the roast pan (as soon as the meat is taken from it), add some minced shallots and grated lemon rind, fry, add flour, moisten with stock to the right consistency, then add some catsup, cayenne, claret wine and lemon juice, boil up and strain; good for roast veal and poultry.

Havrais sauce—Make a butter sauce of

strong broth from boiled fish, and finish with a liason of yolks and cream.

Hollandaise sauce—One cup of vinegar, one cup of butter, a half a cup of lemon juice, two cups of chicken stock, little salt and cayenne, boil and pour it to a liason of yolks till thick as Mayonnaise.

Holstein sauce—Make a butter sauce of strong fish broth, and finish with a liason of yolks and cream.

Homard sauce—Into a butter sauce, work some lobster roe, pieces of lobster, lemon juice and cayenne.

Huitres sauce—Into a Béchamel, or brown gravy sauce, add scalded oysters, lemon juice and cayenne.

Indian or Indienne sauce—Braise together some ham trimmings, a few anchovies, onions, green apples, thyme and whole peppers, then add curry powder to taste, fill up with Vélouté, boil, add juice of a lemon, a few raw yolks, beat till creamy and strain.

Italian sauce, white—Into a Vélouté, work some minced (fried) shallots and mushrooms, chopped parsley and white wine.

Italian sauce, brown—Into an Espagnole, work some minced (fried) shallots with mushrooms, chopped parsley and Madèira wine.

Jardinière sauce—Take a small column cutter, and cut out columns of carrots, white and yellow turnips, slice them quarter inch thick, add some very small onions, fry all in butter with a little sugar; when brown, add a little stock and simmer till done, then drain them and put into Espagnole, adding some cooked green peas, string beans and cauliflower.

Jolie-Fille sauce—Half a pint panada, two sliced onions, two yolks of hard boiled egg, a pound of pounded veal or poultry meat, all boiled with one quart of Vélouté; when done, rub through a sieve, if too thick add a little boiling milk, finish with chopped parsley.

Livournaise sauce; good for cold fish—Into a mayonnaise, work some pounded anchovies and chopped parsley.

Livernaise sauce—Cut with a small vegetable scoop out of carrots, white and yellow turnips, little balls, steam till barely done, glaze them, then add them to equal parts of Espagnole and tomato sauces; simmer till done.

Lyonnaise sauce—Into a tomato sauce, work some fried rings of onions.

Lobster sauce—Into a butter sauce, work some lobster roe, pieces of lobster, cayenne and lemon juice.

Madèira sauce—Equal parts of Espagnole and tomato sauces, finished with Madèira wine.

Maître D'Hôtel sauce—Into some melted butter, add some chopped parsley, grated nutmeg and lemon juice.

Matelote sauce (1)—Into a butter sauce, work some button onions (boiled), some scalded mussels and oysters, a flavor of garlic, essence of anchovies, cayenne and lemon juice.

Matelote sauce (2)—Equal parts of veal stock and white wine, some tarragon, parsley, bay leaves, pepper and salt, boil ten minutes, add a little Vélouté sauce and strain.

Maintenon sauce—Braise some ham trimmings, chopped shallots, parsley and mushrooms, with a little sugar and lemon juice; take out the ham, add some Vélouté, reduce and finish with a liason of yolks.

Mayonnaise sauce—Take raw yolks of eggs, beat in olive oil, when it gets like butter, add some salt, then more oil, then little dry mustard and cayenne, then alternately, oil, vinegar and lemon juice.

Milanaise sauce (1)—Into equal parts of Vélouté and Suprême sauces, work some grated Parmesan cheese.

Milanaise sauce (2)—Into a Vélouté, work some grated cheese, ham, chicken, truffles and macaroni.

Milanaise sauce (3)—Braise in butter some minced mushrooms and anchovies, when done make a roux, and add half a pint of veal stock, half a cup each of white wine and caper vinegar, a little French mustard, salt and cayenne, boil twenty minutes, strain, add some capers and small cut cooked macaroni.

Mirabeau sauce—Into a butter sauce, work in some chicken glaze and a purée of garlic.

Mussel sauce—Into a Hollandaise sauce, work in some scalded cut up mussels.

Mushroom sauce, white—Into a Véloutè or Béchamel sauce, work in some mushroom purée, and some sliced fried mushrooms, lemon juice and cayenne.

Mushroom sauce, brown—Into equal parts of Espagnole and tomato sauces, work in some mushroom purée and some sliced fried mushrooms, lemon juice, parsley and Madèira wine.

Nantaise sauce—Into a Ravigote sauce, work in some pounded lobster and coral.

Napolitaine sauce—Into some Espagnole, work currant jelly, seedless raisins and port wine.

Neapolitan sauce (1)—Braise some vegetables and bacon, with garden herbs; when done, add equal parts of Espagnole and tomato sauces, some game glaze and Madèira wine, simmer twenty minutes and strain.

Neapolitan sauce (2)—Into an Espagnole, work some currant jelly, horseradish, grated ham, port wine and Harvey sauce.

Niçeoise sauce—Into some cold Véloutè, work a liason of hard boiled yolks of eggs, rubbed through a sieve, mixed with oil, vinegar, mustard, chives and chopped parsley; this is a cold sauce for cold meats.

Normande sauce—Equal parts of court-bouillon and scalded oyster liquor, thickened lightly with roux, then with a liason of yolks.

Nonpareil sauce—Into a Hollandaise sauce, work some sliced fried mushrooms, minced truffles, lobster coral and lobster butter, and some slices of whites of hard boiled eggs.

Onion sauce (1)—Into a Béchamel sauce, simmer some onions till done.

Onion sauce (2)—Into equal parts Madèira and Espagnole sauces, simmer some minced fried onions.

Orange sauce—Into a brown poultry sauce, simmer till tender, some shredded orange peel and finish with the juice of an orange; good for roasted or braised ducks.

Oyster sauce—Into a sauce Poulette, work some scalded cut up oysters and their liquor.

Parsley sauce—Into a butter sauce, work some parsley purée, or chopped parsley.

Pascaline sauce—Take some thin white Italian sauce and some raw yolks of egg and lemon juice, simmer till creamy, strain and add blanched chopped parsley.

Périgueux sauce—Into a Madèira sauce, work some minced (fried) shallots, a little meat glaze, anchovy butter, sliced truffles and Madèira wine.

Piquante sauce—Minced pickles, shallots, olives, capers, a spoonful each of onion juice, lemon juice and caper vinegar, mixed into a butter or Madèira sauce, season and bring to a boil.

Poivrade sauce—Into equal parts of tomato and Espagnole sauces, work in some minced shallots, a bunch of parsley, some bay-leaves, a tablespoonful of white pepper (to each quart) along with two ounces of butter and two tablespoonfuls of vinegar, reduce to one-half, strain, finish with a little Harvey sauce, port wine and currant jelly.

Papillote sauce—Good for cutlets à la Maintenon. Into a quart of Madèira sauce, work two scraped onions, two cloves of minced garlic, a slice of scraped bacon and some minced mushrooms, all fried together for five minutes, finish with chopped parsley.

Polonaise sauce—Good for veal. Make sauce of veal stock and boil in it some grated horseradish, juice of a lemon, chopped fennel, or parsley leaves and a little sugar.

Portugaise sauce—Into a butter sauce, work a liason of yolks and some lemon juice.

Provençale sauce (1)—Minced shallots, mushrooms, garlic and some fresh herbs, fried in oil, add some Véloutè, and white wine, simmer half an hour, skim off the oil and use.

Provençale sauce (2)—Into some Espagnole, work some minced fried mushrooms with a flavor of garlic and some minced onions and tomatoes.

Poulette sauce—Into some Allemande, work some chopped parsley.

Prussian sauce—Into a Béchamel sauce, work a tablespoonful of sugar, a teasponful of cayenne, half a cupful of horseradish and a quarter cupful of cream to each quart, simmer and stir for five minutes.

Ravigote sauce (cold)—Into a Mayonnaise, work a purée of chives, chervil, parsley, tarragon and shallot.

Ravigote sauce (hot)—Into a Véloutè, work a purée of parsley and tarragon leaves, some minced fried shallots and a little vinegar.

Regency sauce—Braise some ham trimmings, shallots and onions, add equal parts of chicken glaze, Espagnole and tomato sauces, boil twenty minutes and strain.

Raifort sauce—Into a Véloutè sauce, work some grated horseradish and vinegar.

Rémoulade sauce—Pounded hard boiled yolks of egg rubbed through a sieve, mixed with oil, vinegar, dry mustard, minced garlic, chopped parsley and parsley juice.

Reform sauce—Another name for poivrade sauce.

Richelieu sauce—Into a white game sauce, work some minced (fried) onions and white wine.

Roe sauce—Into a butter sauce, work a purée of fish roes (using the soft roe or milt).

Royal sauce—Into a Véloutè, work a purée of chicken and bread panada, finish with a liason of yolks and cream.

Robert sauce—Minced fried onions, dry mustard, a little meat glaze and white wine, mixed into Espagnole, or other brown sauce.

Russian sauce (1)—Into a Véloutè, work some grated horseradish and vinegar, finish with a liason of yolks and cream.

Russian sauce (2)—Into a Véloutè, work some grated horseradish, vinegar, sugar, white wine and some grated ham, shallots and garden herbs, fried till done.

Russian sauce, cold (3)—Made mustard, tarragon vinegar, salt, pepper, sugar and grated horseradish, stirred together.

Sage sauce—Good for roast pork or goose. Make a brown gravy in the pan with the residue of the roasting, strain, add some chopped sage leaves and simmer fifteen minutes.

Ste Ménéhould sauce—Make a cream sauce and boil in it some minced onions till done, strain and add some chopped parsley and minced mushrooms, simmer another ten minutes.

Scallop sauce—Into a butter sauce, work

some cut up cooked scallops and their liquor.

Shallot sauce (1)—Into a sauce made from the residue of roast poultry, sucking pig or game, work some butter and some minced shallots that have been stewed in sherry wine.

Shallot sauce (2)—Equal parts of Vélouté and Maître D'Hôtel sauces, containing minced fried shallots.

Sicilian sauce—Take some veal stock and boil in it a ham shank, a head of celery, a clove of garlic, the peel of a lemon, a few crushed cloves and coriander seeds, and bay leaves, reduce to one-half, add a little roux and white wine, strain; good for roast or boiled fowl.

Shrimp sauce—Into a butter sauce, work some cut up shrimps, lemon juice, cayenne, and anchovy essence.

Sorrel sauce—Into a Vélouté, work a purée of sorrel; good for boiled meats.

Soubise sauce—Boiled onion pulp, mixed into a sauce Suprême.

Suprême sauce—Make a rich Vélouté, with reduced chicken liquor and finish with pure cream.

Sultana sauce—Into a good game sauce, work some seedless raisins, simmer till tender, finish with port wine; good for roast game.

Tartare sauce—Into a Mayonnaise, work some minced parsley, gherkins, chives, capers and shallots.

Toulouse sauce—One pint of Hollandaise sauce, half cup white wine, half cup of minced mushrooms, little chicken glaze, mix all and bring to a boil.

Tomato sauce—Take equal quantities of good stock and tomatoes, a veal shank, a ham shank, a few herbs, a few sliced vegetables and bay leaves, a little sugar, boil till vegetables are done, thicken with roux, strain; some like a little garlic added, some don't.

Tortue (or turtle) sauce—Equal parts of tomato and Espagnole sauces, work in some sliced mushrooms, garden herbs and sherry wine, grated lemon rind and juice and minced shallots.

Trianon sauce—Equal parts of Béarnaise and reduced tomato sauces, carefully mixed together.

Truffle sauce—Another name for Périgueux sauce.

Véloute sauce—Into some strong chicken and veal broth, boil a piece of salt pork, a bunch of garden herbs, a few carrots and onions, a little salt, sugar and pepper; boil slowly till the pork, etc., is done, then thicken with roux, simmer gently, taking off the scum and fat as it rises; when finished, strain through a hair sieve.

Villeroi sauce—Make a light brown roux, add either meat or fish stock, some minced mushrooms and garden herbs, reduce, strain and finish with a liason of yolks.

Venetian sauce—Braise some ham trimmings with whole peppers, thyme, parsley, chervil and bay-leaves, add a little tarragon vinegar, some Vélouté, strain; finish by adding a little green spinach juice and a few chopped tarragon and parsley leaves.

Venitienne sauce—Court-bouillon thickened with roux, add chopped parsley and lemon juice, finish with a liason of yolks.

Verjuice sauce—Boil some green grapes in Espagnole sauce; good for ducks.

Vert pré sauce—Into a Vélouté, work a purée of spinach, tarragon and chives; good for boiled eels.

Vinaigrette sauce—Good for pigs feet, lambs' tongues, etc. Minced shallots and parsley stirred together with oil, vinegar and a little salt.

Victoria sauce—Lobster roe, with wine and minced mushrooms, fetched to a simmer in Allemande sauce.

Yorkshire sauce—Into some Espagnole, work currant jelly, port wine, orange juice and shredded boiled orange peel, good for roast ham.

....

....

....

....

....

Sweet Sauces for Sweet Entrees.

Almond sauce—Custard sauce containing pounded and shredded almonds.

Apricot sauce—Syrup sauce containing apricot marmalade and catawba wine.

Cherry sauce—Sweet butter sauce, containing cherries that have been stewed with port wine and sugar and rubbed through a sieve.

Chantausen sauce—A syrup sauce, flavored with cloves, cinnamon and bay-leaf and Chantausen wine.

Chaudeau sauce—A foaming sauce of eight yolks and two whites of egg, juice of a lemon, half a pound of sugar, a quart of chablis, whipped over a slow fire, to boiling point.

Chocolate sauce—Grated chocolate, boiled in a sweet cream sauce, flavored with vanilla.

Claret sauce—A foaming sauce of grated lemon rind, powdered cinnamon, eggs, sugar and claret, whipped over a slow fire to boiling point.

Curaçao sauce—A butter syrup sauce, containing curaçao.

Custard sauce—Boiling milk or cream poured to half a pound of sugar and six beaten eggs to each quart. Any flavor you desire.

Diplomate sauce—A thick syrup sauce, containing any flavor and color you desire.

Fruit sauce—Syrup sauce, flavored with Maraschino and any fruit pulp you wish.

Fouetée sauce—A foaming sauce of egg yolks, wine and sugar.

Foam sauce—Half pound butter beaten till creamy, mix into it one pound powdered sugar, vanilla to taste and a half pint of fruit syrup; beat all together, then beat in half a pint of boiling water and the whipped whites of two eggs.

German sauce—A foaming sauce, made of twelve eggs beaten till your arm aches, fifteen minutes; now put into a sautoir half a pound powdered sugar and a pint of Marsala wine, make hot, but don't boil, now beat in the eggs with the juice of two lemons, whip till thick and frothy without boiling.

Golden sauce (sauce Dorée)—Half pound butter, beaten till very creamy; into it dissolve half a pound of powdered sugar, now beat in the yolks of two eggs over the fire; when thick, work in half a pint of brandy and a grating of nutmeg.

Hard sauce—One pound of powdered sugar and eleven ounces of butter, worked together till creamy; some add grated nutmeg.

Kirsch sauce—A sweet cream sauce or syrup sauce flavored with lemon.

Lemon sauce—Either syrup, cream or custard sauce, flavored with lemon.

Madèira sauce—Powdered sugar, Madèira wine, yolks of eggs and grated lemon rind, beaten together over fire till thick.

Matrimony sauce—A very thick butter syrup sauce, containing raspberry vinegar.

Orange sauce—Custard sauce flavored with grated orange rind and juice, with Curaçoa.

Parisienne sauce—Yolks of eggs, powdered sugar, and sherry wine, whipped together over fire, a little cream gradually added.

Polish sauce—A sweet butter sauce, containing Sultana rasins, currants, shredded (blanched) almonds, grated lemon rind, a little powdered cinnamon and cloves and red wine.

Punch sauce—A foaming sauce of butter, egg yolks, sugar, lemon juice, sherry and brandy, whipped to boiling point.

Raspberry sauce—A thick syrup sauce, flavored with raspberry syrup, or raspberry syrup and sugar worked into some whipped cream.

Ratafia sauce—A sweet lemon butter sauce, flavored with ratafia.

Regent's sauce—A sweet custard sauce, made with yolks of egg, flavored with rum and vanilla.

Sabayon sauce—Sixteen yolks of eggs, six ounces of powdered sugar, whipped for two or three minutes over a hot fire and work in gradually a quart of Madèira wine, strain and use. Some cooks use one pint of wine and one pint of cream.

Swiss sauce—A sweet cream sauce, flavored with nutmeg and sherry wine.

Vanilla sauce—A custard sauce, made with yolks of eggs, flavored with vanilla.

Vélouté sauce—Make the hard sauce and beat into it whites of eggs (while soft) and brandy (don't let stand long, as the whites of egg soon fall).

....

....

....

....

....

....

....

....

....

....

....

....

....

....

....

....

....

....

....

GARNISHES.

à l'Amiral—When served with Admiral sauce.

à l'Andalouse—In Spanish style, generally with tomatoes and green peppers, or when served with Andalousian sauce.

à l'Anglaise—In English style.

à l'Ancienne—Garnish consists generally of spring onions, stewed in cream sauce.

à l'Aurore—When served with Aurora sauce.

à l'Africaine—Garnish generally consists of okra, artichoke bottoms and egg plant in Espagnole sauce.

Au gratin—Dishes so called, have a brown toasted surface of bread crumbs.

Au jus—Dishes so called, are served with their natural gravy or juices.

Au cresson—Garnish of watercress.

à la Bayard—Garnish generally consists of sliced truffles, tongue, mushrooms and artichokes in Espagnole sauce flavored with Madèira wine; fancy croûtons at end of dish.

à la Bordelaise—Garnish generally consists of minced ham and shallots, in a Espagnole sauce that is flavored with garlic, thyme, mace and claret wine: and slices of beef marrow.

à la Béarnaise—When served with sauce Béarnaise.

à la Bavaroise—When served with Bavarian sauce.

à la Beyrout—When served with Beyrout sauce.

à la Bourgeoise—When served with Bourgeoise sauce, or in plain, simple style.

à la Bagration—Garnish generally consists of a matelote and a jardinière.

à la Béchamel—When served with Béchamel sauce.

à la Bigarade—When served with Bigarade sauce.

à la Bohemienne—Served when braised or roasted with fried potatoes, stoned olives, button mushrooms and onions in Poivrade sauce.

à la Bourgignotte (or Bourgignonne)—When served with a sauce Espagnole, flavored with shallots, cloves, mace, bay leaf, mushrooms and Burgundy wine, reduced and strained.

à la Bretonne—Garnish of fried onions in rings, in a Vélouté sauce, containing chopped parsley, cayenne, sugar, mustard, horseradish and vinegar; also, when served with leg of mutton, a garniture of boiled navy beans, flavored with garlic and shallots.

à la Brôche—Dishes so called are cooked and served on a skewer.

à la Beauharnais—When dressed with Montpelier butter.

à la Barigoule—Garnish of stuffed globe artichokes.

à la Bignonne—When served with potatoes à la Bignonne, that is, potatoes cut with the largest size scoop, hollowed out, filled with forcemeat and browned (see fancy potatoes).

à la Blanquette—Garnish consists of pieces of white meat and mushrooms in a white sauce.

à la Cardinal—Garnish generally consists of mushrooms, lobster roe and anchovies, in a Vélouté sauce, with juice of a lemon.

à la Casanova—Name generally applied to salads served with Casanova sauce, which is Mayonnaise, containing shredded whites and chopped yolks of eggs and minced truffles.

à la Chambord—A fish garnish, consisting of a purée of mushrooms, lobster roe, fish quenelles, sliced truffles and sauterne in a Béchamel sauce.

à la Chipolata—Garnish consists of a brown sauce containing glazed onions, mushrooms, little veal sausages, pieces of bacon and chicken, chestnuts and balls of carrots and turnips.

à la Chivry—Garnish consists of small potato croquettes and fried oysters, with sauce Villeroi.

à la Châteaubriand—Served with a glaze, made of the natural juice of the meat served.

à la Colbert—When served with Colbert sauce.

à la Châsseur—In hunters' style, or when served with sauce Châsseur.

à la Chevreuse—Garnish consists of very small tartlets or patties of goose livers.

à la Claremont—When served with a sauce Claremont, made by frying some minced onions in oil till cooked, add some bouillon-blanc, thicken lightly with roux, skim off the oil as it comes to the top.

à la Crapaudine—Generally a small bird, trussed out flat like a frog, broiled and served with a Crapaudine sauce, made of a sauce Piquante, containing some sliced mushrooms, a little mustard and tarragon vinegar.

à la Crêole—Garnish consists of okra, rice, stuffed tomatoes, stuffed peppers, rissoto, provençale sauce, court-bouillon sauce, made of Espagnole, containing tomatoes, oil and garlic; either of these, or a combination of same, forms a Crêole garnish.

à la Diable—Meats served with Devil sauce.

à la Duchesse—Generally applied to white meats; the garnish consists of strips of tongue and cock's combs in Vélouté sauce.

à la Dauphine—Generally applied to veal cutlets or chicken, breaded and fried; the garnish is Italian sauce (brown) and fried parsley with Duchesse potatoes.

à la Durand—Generally consists of truffles, ham, mushrooms, sweetbreads and chicken livers, cut in dice, sliced gherkin and halves of hard boiled yolks, all mixed into a Espagnole sauce flavored with thyme.

à la D'Uxelles—Generally applied to cutlets coated with D'Uxelles coating and served with D'Uxelles sauce; see sauces.

à la Daube—Generally applied to beef that is larded with salt pork strips rolled in powdered herbs and spices.

à la D'Artois—Generally consists of strips or circles of puff paste, containing a Salpiçon of cooked crayfish tails, oysters, mushrooms and white flesh fish.

à la Dumas—Generally applied to a garnish for game and consists of ham and veal kidneys, cooked and cut up into small pieces and moistened with Madèira sauce, containing chopped parsley, tarragon and lemon juice; also applied to a salad.

à l'Ecarlette—Generally consists of slices of red tongue in a tomato sauce, or lobster roe in Vélouté sauce, should be used only when the meats or fish are red, so as to preserve the color.

à l'Ecossaise—Served in Scotch style.

à la Financière—Generally consists of stoned olives, mushrooms, pieces of sweet bread, green peas and truffles in sauce Espagnole; cocks combs and kernels.

à la Fermière—Generally consists of Parisienne potatoes, young carrots glazed, braised cabbage and lettuce.

à la Flamande—Consists of slices of ham, bacon, sausages, carrots, turnips and glazed onions; or served with Brussels sprouts en demi-glacé, or served with Flemish sauce.

à la St. Florentine—Generally applied to dishes served with sauce Robert.

à la Française—Dishes served in French style; also this term is applied to a salad.

à la Genevoise—Term applied to fish boiled in equal parts of red wine and court-bouillon, with a seasoning of garlic and garden herbs, and served with Genevoise sauce.

à la Genoise—When served with Genoise sauce.

à la Godard—Generally consists of glazed truffles, diced sweetbread, godiveau quenelles and Madèira wine in sauce Madère.

à la Grécque—Consists of okras, stewed in Madèira sauce and served in a Béarnaise sauce.

à la Gourmet—Generally consists of a Madèira sauce containing Madèira wine, truffles, mushrooms, ox palates and bottoms of artichokes, all cut in small pieces.

à la Hollandaise—Generally applied to boiled fish, asparagus and cauliflower, that is, served with Hollandaise sauce.

à la Hussard—Generally consists of Madèira sauce, containing strips of ox tongue, sliced mushrooms and godiveau quenelles.

à l'Italienne—When served with either of the Italian sauces; see sauces.

à l'Indienne—Generally applied to dishes containing curry, or when served with Indienne sauce; see sauces.

à l'Irlandaise—In Irish style, generally applied to a stew of mutton or beef.

à la Joinville—Generally consists of cocks combs and truffles in Vélouté sauce.

à la Jardinière—When served with Jardinière sauce, or served with a border of varicolored vegetables cut up small.

à la Jolie-fille—When served with Jolie fille sauce.

à la Journeaux—Consists of a sauté of chicken livers in Madèira sauce.

à la Julienne—When served with a border, or a center of Julienne vegetables.

à la Lyonnaise—Generally dishes served with Lyonnaise sauce.

à la Livournaise—When served or decorated with Livournaise sauce.

à la Macédoine—When served with a border or a center of Macédoine cut vegetables.

à la Matelote—Consists of button onions, mussels, truffles, fish quenelles and fish roes in a sauce Matelote.

à la Maréchale—Generally minced cutlets, served with a Macédoine, en demi-glacé; or cucumbers in sauce Suprême.

à la Marinière—Consists of fish quenelles, crayfish tails, truffles and mussels in a Vélouté sauce.

à la Maryland—Generally applied to chicken, cooked in the oven with salt pork, and a cream sauce made in the pan served with it.

à la Marengo—Generally applied to a sauté of chicken, first fried in oil; the sauce containing wine and mushrooms.

à la Maintenon—Generally applied to cutlets, with a forcemeat on one side, cooked in the oven and served with sauce.

à la Maître D'Hôtel—Garnish consists of maître d'hôtel potatoes and sauce, or sauce alone.

à la Ste Ménéhould—Practically same as au gratin; also when served with Ste Ménéhould sauce.

à la Milanaise—Consists of tomato sauce, containing shredded tongue, macaroni, sliced mushrooms, rice and Parmesan cheese.

à la Mirabeau—Consists of Vélouté sauce, flavored with garlic, lemon juice and meat extract, and containing fillets of anchovies, stoned olives and watercress leaves.

à la Montebello—Consists of equal parts of tomato and Béarnaise sauce containing sliced truffles (made hot, not boiled).

à la Montmorency—Generally applied to a shoulder of lamb that is boned, larded, stuffed and braised, served with a Toulouse garnish.

à la Monaco—Generally consists of green peas and caper sauce.

à la Montpensier—See entrée; chicken cutlet à la Montpensier.

à la Montpelier—Generally applied to cold boiled salmon, served with Montpelier butter, or decorated with lobster roe, minced whites of eggs, truffles, tufts of parsley and croûtons of aspic jelly.

à la Napolitaine—When served with Neapolitan sauce.

à la Nivernaise—Consists of Julienne vegetables in Hollandaise sauce.

à la Normande—Consists of oysters, mushrooms, fish quenelles and chopped parsley in a Hollandaise sauce, sharp with lemon juice.

à l'Orge—When served with a sauce thick with barley.

à l'Orly (Horly)—Signifies in fillets, fried in batter.

à la Pascaline—Generally consists of minced mushrooms, chopped parsley, chicken glaze, lemon juice and white wine in a sauce VéIouté.

à la Paysanne—In peasant style; generally consists of shredded vegetables, or sliced stuffed cucumbers, carrots and smoked sausage, braised.

à la Périgueux—When served with Périgueux sauce.

à la Poulette—When served with Poulette sauce.

à la Polonaise—When served with Polonaise sauce.

à la Portugaise—Consists of timbales of rice and stuffed baked tomatoes; or when applied to braised fillet of beef it is served with reduced consommé and Espagnole in equal parts, containing sherry wine and grated lemon rind.

à la Printanière—Consists of varicolored vegetables cut in very small dice, mixed in a sauce.

à la Princesse—Generally applied to croquettes; make a light and dark croquette mixture, bread, fry and serve with asparagus points in sauce Suprême.

à la Provençale—Generally consists of stuffed tomatoes, stuffed onions and sauce Béchamel, or when served with Provençale sauce.

à la Purée Verte—When served with a green puree, such as peas, spinach, etc.

aux Quenelles—When served with quenelles.

à la Ravigote—When served with a Mayonnaise, colored green, with chopped chervil, tarragon and chives.

à la Réforme—Consists of shredded ham, sliced carrots and truffles, rings of boiled whites of eggs in a Suprême sauce.

à la Regencé—Generally consists of truffles, filleted anchovies, glazed onions and carrots, in a sauce Espagnole, flavored with claret, lemon juice and nutmeg.

à la Reine—Generally applied to a soup of chicken, or to a boudin or patty filling, that is mixed with a Béchamel or Vélouté sauce.

à la Renaissance—This term is (or should only be) used only to signify that the dish is remade or converted to its original form, such as boar's head stuffed, fish, hares, birds, etc., in whole pieces, for banquet tables.

à la Rémoulade—When served or decorated with sauce Rémoulade.

à la Richelieu—Generally consists of quenelles of poultry, slices of braised poultry livers, and cocks combs and kernels in Robert sauce.

à la Royale—When garnished with fancy shapes or little timbales of custard, made with consommé and egg yolks, or court-bouillon and egg yolks, with some lobster roe, minced mushrooms, minced truffles, shallots, parsley, a green purée, etc., etc., mixed in, according to fancy, the custard steamed slowly, the eggs simply mixed without much beating.

à la Rouennaise—Crescent shaped slices of turnips fried with pieces of bacon, in sauce Espagnole.

à la Russe—When served with Russian sauce, see sauces; also applied to a salad.

à la Soubise—When served with Soubise sauce, or with a purée of onions moistened with a little Madèira sauce.

à la Stanley—Garniture often served with steaks; composed of quartered fried bananas, small timbales, made of horseradish, rice, minced shallot, cream and egg yolks; and sauce Albert served over or around the meat.

à la Suédoise—This term is applied to a salad, also to dishes and soups in Swedish style, generally decorated with fried croûtons.

à la Suprême—Garnish consists of rice and chicken, rubbed through a sieve, little cream added; arranged like a border of rice, slices of truffles here and there on the sides, the food covered with a sauce Suprême.

à la Sicilienne—When served with Sicilienne sauce.

à la Talleyrand—When served with a garnish of vegetables and Royale custards, in a sauce containing Malaga wine.

à la Tartare—When served with sauce Tartare.

à la Trianon—When served with sauce Trianon and Julienne potatoes.

en Tortue—Generally consists of mushrooms, olives, sliced gherkins, poultry quenelles, truffles and pieces of sweetbread, moistened with Madèira sauce and wine.

à la Toulouse—Generally consists of foiegras, mushrooms, sweetbreads and lamb kidneys in sauce Vélouté, and glazed truffles.

à la Villeroi—When served with a white mushroom sauce.

à la Valencienne—Consists of mushrooms, rice, shredded tongue and grated Parmesan cheese in tomato sauce.

à la Venitienne—When served with a sauce made of equal parts of consommé and maître d'hôtel sauce, boiled together and thickened with corn starch; also when served with Venitienne sauce.

à la Vert Pré—When served with sauce Vertpré.

à la Victoria—Generally consists of minced pickled shrimps, green peppers and tomatoes, made into a sauté with a little butter.

....

....

FANCY BUTTERS.

Anchovy butter—Two parts of butter to one part essence of anchovy, a little grated Parmesan cheese and nutmeg.

Crayfish butter—Take crayfish shells and claws; pound them to a paste with butter, and make paste warm, pass through a tamis, let drip into cold water, let rise again, and gather for use.

Lobster butter—Pound the head and spawn of lobster with its equal weight of butter to a paste; add a little mustard (dry); pass all through a hair sieve and gather for use.

Montpelier butter—Blanched cress, parsley, chervil and tarragon, pounded with hard boiled yolks, a few anchovies, gherkins, capers, a clove of garlic; the weight of all the above ingredients in butter, worked into a paste, add tarragon vinegar and lemon juice till smooth and creamy.

Maître D'Hôtel butter—To each cup of melted butter add a large spoonful of chopped parsley, a little salt and cayenne and grated nutmeg, and the juice of two lemons.

Pepper butter—Take three green peppers, pound and mix them with one pound of butter (good for croûtons or canapés).

Ravigote butter—Parsley, tarragon and shallots, pounded, mixed with butter, lemon juice and anchovy essence; rub through a hair sieve.

FLAVORING VINEGARS.

Cayenne vinegar—Three-quarters of an ounce of cayenne pepper to each quart of vinegar, bottle and cork tightly, shake it well every two days. It may remain any length of time before it is poured off, but is ready for use in fourteen days.

Celery vinegar—To every gallon of boiling vinegar add four ounces bruised pepper corns, two ounces salt and a gallon of thinly-sliced white celery roots and stems. Let it boil five minutes, turn it into a stone jar, and as soon as cold, seal it from the air; it may be strained and bottled in three weeks, but can remain any length of time in the jar without injury.

Chili vinegar—Half a pound of chillies or capiscums soaked into every gallon of vinegar, closely covered for three weeks, strain and use.

Cucumber vinegar—Wipe and slice (without paring) into a stone jar some young cucumbers and a few shallots, cover with boiling vinegar, mix in two ounces salt, one and one-half ounces whole pepper to each gallon of vinegar, let stay well protected from the air for a month, strain, let settle, bottle and keep tightly corked.

Caper vinegar—As the capers do not grow fresh in this country, use the vinegar of the bottled capers; fill with fresh vinegar, and use again; you can, however, take nasturtium berries and cover with boiling white wine vinegar, add a pea of alum, cork tightly before getting cold, and it is ready in a week.

Horseradish vinegar—One pound of freshly grated horseradish, four ounces minced shallot, pour over one gallon of boiling vinegar, cover tightly; it is ready in four days, but may remain for months before vinegar is poured off.

Shallot vinegar—One and one-quarter pounds of peeled and bruised shallots, covered with a gallon of vinegar, seal the jar or bottle; in eighteen days strain and bottle for use.

Onion vinegar—Same exactly as shallot vinegar above.

Garlic vinegar—Made same as shallot vinegar, only use ten ounces of peeled and bruised garlic to the gallon of vinegar.

Tarragon vinegar—Gather the tarragon just before it blossoms, strip the leaves from the big stalks and put it into wide-necked bottles, and in doing so twist some of the branches so as to bruise the leaves, and wring them asunder, then pour in enough white wine vinegar to cover the tarragon; infuse for two months, then draw off, strain and bottle (tightly corked).

....

....

Pancake and Batter Fritters.

Fritter batter (plain)—One-half pint milk, one-half pint water to each pound of flour, work till smooth, add one-half cup melted butter, and the whipped whites of four eggs.

Fritter batter (sweet)—To each pound of flour take a cup and a half of milk, two eggs, a large teaspoonful of baking powder and four ounces of sugar (one-half cup).

Fritter batter (for vegetables)—To each pound of flour one pint of milk, one egg, one basting spoon olive oil, salt to taste.

American pancake batter—To each pound of flour add four teaspoons baking powder, two eggs, three cups milk, two tablespoons melted butter, two teaspoonfuls sugar, little salt.

German pancake batter—Same mixture as American pancake batter, baked in pan (or plate) half-inch thick, brush over with butter.

French pancake batter—To each pound flour work in slowly sixteen eggs, grated peel of one lemon and juice, salt, one quart milk (add the lemon peel and juice last).

Swiss pancake batter—Six eggs, six ounces flour, one quart milk, pinch of salt; whip the eggs light before mixing with the batter, fry the pancakes in a pan, do not roll them, but strew some steamed currants on top; before sending to table dredge with powdered sugar.

Noodle paste—Six eggs thoroughly worked into a pound of flour, little salt.

....

....

....

....

....

Fancy Potatoes for Garnishing.

à l'Anglaise (1)—Scoop balls out of raw potatoes with very large potato scoop, parboil with a little salt and vinegar in the water, take out, drain and fry till done and brown in roast meat drippings.

à l'Anglaise (2)—Quartered, steamed, served with maître d'hôtel sauce.

à la Brabanconne—Dry mash some steamed peeled potatoes, mix in some minced parboiled onions, a little chopped parsley, and some grated Parmesan cheese, with a little cream sauce; bake in paper cases.

à la Bignonne—Scoop balls out of raw potatoes with largest size scoop; take the center out of the balls with a column cutter, blanch, drain, fill center with forcemeat, then bake till done and brown with butter.

à la Bretonne—Cut cold-boiled peeled potatoes in squares with a scallop knife, sauté with a little chopped parsley, then simmer till hot through, in Bretonne sauce.

à la Brabant—Cut like for Bretonne, sauté with some minced shallot and chopped parsley.

à la Barigoule—Take small round, peeled potatoes, steam till barely done, then plunge them into boiling oil till brown; when serving sprinkle them with salt, pepper and tarragon vinegar.

Pommes Château—Oval shapes of potatoes, blanched, drained and fried a light color in clarified butter.

à la Colbert—Cold, boiled, peeled potatoes, cut into large dice, simmered in Colbert sauce; when serving sprinkle with parsley dust.

à la Condé—Scoop out balls of raw potatoes with large scoop, steam rare, fry till done and brown in clarified butter, then sprinkle with salt and parsley dust.

Potato croquettes, à la Rouennaise—Croquette mixture, size and shape of olives, dipped in batter and fried.

Potato croquettes—Steamed potatoes, dry mashed, salt, butter and raw yolks added, formed into shapes like a cork, breaded and fried.

Potato croûstades, à la Regent—Small croquettes in the form of cones, breaded, fried, drained, inside partly hollowed out, replaced with salpiçon, served upright.

à la Crême—Small new potatoes in cream sauce.

à la Duchesse—Potato croquette mixture, only a little softer, with yolks of egg and butter, passed through a bag and star-shaped tube, on to a pan, or baking sheet, brushed over with beaten eggs and baked.

Potato fritters—The croquette mixture, with some beaten whites of egg worked in, breaded, fried and covered with parsley sauce.

à la Gastronome (1)—Raw, cut with column cutter, size and shape of corks, steamed rare, fried in butter till done and brown, sprinkled with salt and parsley dust.

à la Gastronome (2)—Cut same as above, parboiled in water, with a little vinegar, drain, sauté with butter till done; served with Périgueux sauce.

à la Genevoise—Take fancy small patty pans, butter them well, coat the sides with grated cheese, fill with mashed potatoes, sprinkle with grated cheese, bake in medium oven half an hour.

à la Hollandaise—Cut like sections of garlic, steamed, served with maître d'hôtel sauce poured over them.

à la Hongroise—Very thin slices of cold-boiled potatoes and onions, mixed together with a little minced parsley, put into small dishes or cases, with a little butter, sprinkled with grated cheese, and baked till brown and heated through.

á l'Indienne—Marinade for three hours some minced onions and hot green chillies, in lemon juice, add a little French mustard at the finish; mix all into some light dry mashed potato with a little salt and serve as a border to a curry, with, or instead of, boiled rice or rissoto.

à la Julienne—Cut like Julienne vegetables, fried, sprinkled with salt and parsley dust.

à la Lyonnaise—Thinly sliced or minced cold-boiled potatoes and onions, sauté in butter, sprinkled with chopped parsley.

à la Maître D'Hôtel—Raw potatoes peeled, cut in sections like a quartered orange, steamed till barely done, then simmer till done in a thin Véloute sauce, containing chopped parsley, lemon juice, and a grating of nutmeg.

à la Maire—Cut with a large column cutter tubes of raw potatoes; cut these into slices, boil till barely done, then simmer till done in reduced cream.

à la Marie—Steamed potatoes, mashed, made soft and rich with cream and butter.

à la Monaco—Cooked same as à la Gastronome (1); cut from cork shape, thick as poker chips or lozenges.

à la Navarraise—Cut with a scallop knife very large dice from raw peeled potatoes, steam till barely done, finish of a fine color in boiling oil.

Pommes Paillés—Very thin strips of potatoes, size and shape of matches, fried a light color in clarified butter.

Pommes Farcies—Large, oval-shaped potatoes, peeled, made hollow, filled with any kind of forcemeat, placed in a well buttered pan and baked.

à l'Orsini—One part croquette mixture, one part well cooked rice, one part grated tongue, the whole mixed, formed into small balls, breaded and fried.

Potato Casseroles—The croquette mixture made into small casseroles, brushed over with beaten egg, baked, used to receive a salpiçon, etc.

Potatoes en glacé—Very large balls scooped out of cooked potatoes, rolled in egg, browned quickly in oven.

à la Reitz—Shape of squares, but two inches long, cut with a scallop knife, fried like French fried.

à la Rouennaise—Small balls of croquette mixture, dipped in batter and fried.

à la Serpentine—Twirled out like a curl with a cutter, fried, sprinkled with salt and parsley dust; also called à la Sarah Bernhardt.

à la Victoria—Croquette mixture made into balls, size of walnuts, breaded and fried.

à la Villageoise—Cold boiled potatoes, minced and simmered in Béchamel sauce.

Pommes Parisienne—Cut balls of raw potatoes with a Parisienne potato cutter, fry in lard, sprinkle with salt.

Saratoga chips—Very thin shavings of peeled raw potatoes, steeped in ice water, to draw out starch and become crisp. Fry a few at a time in very hot lard.

Potato quenelles—Croquette mixture, rolled into very thin balls, like Parisienne potatoes, dipped in beaten eggs, then in flour, fried very quickly (else they burst) in very hot lard.

Pommes soufflé—Cut with a large column cutter the inside out of large, raw potatoes, cut these into one-quarter inch thick slices; have two French friers on the range, one hotter than the other; fry the potatoes for four or five minutes in the one, then plunge into the very hot one, they will then puff out quickly.

Pommes sautés—Take Parisienne potatoes, put them into a sautoir, with plenty of salt and some butter, put the lid on, and stew gently till done; serve sprinkled with parsley dust.

Potatoes au Kari—Like the Pommes sautés, adding a good spoonful of curry powder while stewing.

Potato Ragoût—Like the Pommes sautés, but finished in sauce Espagnole.

Potato patties—Very small casseroles filled with a salpiçon of fowl or game.

Potatoes à la Créole—Like the potato patties above, but filled with a Créole garnish, these make fine entrée garnishes.

Pommes au Naturel—Plain cooked potatoes, cut in any way for garnishing.

Pommes Fondue—Whole peeled potatoes, then the inside taken out with column cutter, both steamed, the column pieces mashed and mixed with one-third of its bulk of grated Parmesan cheese, seasoned with salt, pepper, cayenne, grated nutmeg and bound with some whipped eggs; stuff the potatoes with the mixture, lay in pan containing butter and brown quickly.

....

....

....

MISCELLANEOUS RECIPES.

JELLIED KNUCKLE OF VEAL.

The knuckle of veal put in a saucepan and covered with two quarts of cold water. Let it simmer for two hours, after that put in one small onion sliced, one bay leaf, three peppercorns, six cloves, then let it simmer for one hour. Next remove all meat from the bones, and cut in small pieces and put in a mold. Boil down the liquor to one quart, and then strain, add vinegar, salt and pepper to taste and pour over the meat and leave it till firm.

MASQUERADING MUTTON.

Cut some cold mutton into small pieces, place in a shallow pie dish and pour on the following mixture; half a wineglassful of claret, the same of vinegar, a small teaspoonful of made mustard, a little salt and white pepper, a piece of butter as large as a hazel nut, a tablespoonful of Harvey's, Worcestershire or any sauce preferred. Add some gravy, and heat in the oven for ten minutes, when the flavor will be found equal to that of venison.

PORK CHEESE (Italian).

Required: Three pounds of fresh pork. Chop rather coarsely and mix with a savory powder made of three teaspoonfuls of salt, three of pepper, one of chopped parsley, one of powdered thyme, one of mushroom grated, and a grated nutmeg. Press the meat into a mold and bake in a slow oven. When cold serve in slices.

GOOD BRAWN.

Half a pig's head, two feet, wash clean and cut up; put in a saucepan and cover with lukewarm water and add one pound of shin of beef. Boil three hours and a half, take out all bones and chop up meat, put into molds. Flavor with salt, pepper, sage and spice. Makes about nine pounds.

SURPRISE SAUSAGES.

Divide each sausage into half and remove the skins. Roll in mashed potatoes, then dip in beaten egg and coat with bread raspings. Fry in boiling fat until crisp and brown, and garnish dish with fried parsley. Serve these very hot. Although these demand a little patience and trouble, they prove a delicious and dainty breakfast relish.

RUSSIAN DUCK.

Get some cold meat and cut into rather thin slices. Put into saucepan about one pint of brown gravy, one teaspoonful of mixed herbs, one teaspoonful of sage, a little grated lemon rind, salt and pepper (to taste). Dip each piece of meat into flour, put into the gravy, cover with a lid and cook in a gentle oven for an hour and a half; garnish with boiled rice.

COLD LOAF FOR LUNCH.

Place in a mold small irregular pieces of cold cooked meat and slices of cold hard-boiled eggs. When the mold is full pour over all a cupful of well seasoned, strong, savory stock, thick enough to congeal when cold. Cover and bake in gentle oven for half an hour. When quite cold and solid turn out of mold and serve in thin slices.

SAUSAGE RISSOLE.

Some sausages and potatoes, a little butter, flour and salt. Mash the potatoes and make into a paste with a little flour, butter and salt. Roll out, stamp into rounds and into each put a sausage. Wet the edges of rounds, pinch together and fry in hot fat till a nice golden brown.

RABBIT PICK-ME-UP.

Take the meat from a well boiled rabbit, half a pound of boiled bacon, half a pound boiled onions, some mashed potatoes. Pass the rabbit, bacon and onions through a mincing machine, season to taste. Make the whole into balls and roll in the potato paste; fry in boiling fat until brown. Serve hot.

JUGGED HARE.

Cut hare in joints, flour them over and fry brown; place a layer of fat bacon, then the hare and another layer of bacon, add salt, a few pounded peppercorns and cloves. Let this simmer for an hour and a half, when tender take hare out, which must be kept hot until gravy is prepared. Strain and mix in one wineglass of port wine and one tablespoonful of red currant jelly. Thicken with butter and flour if required and season with salt and pepper.

CHEESE SCALLOPS.

Butter a patty pan, line it with thinly sliced cheese, break an egg in the center, season with pepper, add a tablespoonful of milk or cream, cover with grated cheese and bake for twenty minutes. Serve on dry or fried toast.

TOMATO MARMALADE.

Two pounds of ripe tomatoes, two pounds of sugar and the juice and grated rind of one lemon. Scald tomatoes, take off skin, mix with sugar, boil slowly for one hour, skimming and stirring, add the juice and peel of lemon, boil another half hour, or till it is a smooth thick mass.

TOMATO CATSUP.

Boil the tomatoes till soft, then strain and measure. To every gallon of tomatoes add a quarter of a pound of salt, one-eighth of an ounce of cayenne, one-eighth of an ounce of cloves, quarter of an ounce of celery seed, one-eighth ounce of cinnamon, half an ounce of allspice, one-eighth of an ounce of ginger root, quarter of an ounce of garlic, one pint of vinegar (use whole allspice). Boil all together until reduced to a thick pulp. Strain and when cold bottle and cork tightly.

APPLE CHUTNEY.

A pint and a half of vinegar, two ounces of whole ginger bruised, one ounce of chillies, one ounce of mustard seed, two ounces of salt, three-quarters of a pound of sugar. Boil all together for three-quarters of an hour, then strain through a hair sieve. Put the vinegar on again, with one large onion, one and a half ounces of shallots, two ounces of sultana raisins and nine large apples, pared and quartered. Boil until they are quite soft, put into stone jars and tie down with skin.

A DELICIOUS WAY OF COOKING TOMATOES.

Wipe tomatoes, cut them across and put in a pie dish. On each half piece a sprinkle of pepper, salt, sugar, two or three drops of vinegar and a bit of butter. If the flavor of onions is liked, sprinkle a pinch of very finely cut chives or chopped onion. Cook in an oven for twenty or thirty minutes, according to size of tomatoes and layers in the dish. Delicious to eat with hot or cold meat, fish, bread and butter, etc.

ECONOMICAL JELLY FOR INVALIDS.

Boil a cow's heel down to a stiff jelly. Carefully take off the fat when cold. Warm the jelly, add wine and brandy to flavor, the juice of half a lemon, a bit of peel and sugar to taste. Just bring to the boil, then pour into molds. It is not necessary to clear it.

WINTER BREAKFAST DISH.

Cook some pork sausages, skin them and moisten with good gravy or milk. Spread on slices of fried bread and cover with a thin layer of boiled mushrooms and sprinkling of chopped parsley. Make very hot and serve.

"ANGELS ON HORSEBACK."

Take very thin slices of bacon, cut all the rind off, then take an oyster (or two if small), pour on it two drops of essence of anchovy, four of lemon juice and a grain of cayenne pepper and roll it in the slice of bacon. When there are sufficient of these rolls, put them on a small skewer and fry them. When cooked take each one separately and place on fried bread. To be served hot.

NICE WAY TO COOK FRESH HERRINGS.

Take a dozen large herrings, scrape and clean nicely, lay on back and split open, take out backbone and other small bones, which will come out easily if cut open neatly. Wipe dry and sprinkle with flour, pepper, salt and (one bay leaf if liked), roll neatly and tie with white twine to keep together. Put in pie dish or baking tin and nearly cover with vinegar and water, peppered and salted to taste (pieces of butter, size of a nut, rolled in each may be added). Bake in oven till done. May be served cold with buttered toast.

AN EXCELLENT SAVORY.

Stamp out some rounds of bacon about two inches in diameter. Then put a piece of good cheese about half an inch square in the center of one round of bacon, seasoned with pepper, and put another round on top. Well press the edges together. Egg and breadcrumb both sides and fry a pale brown. Dish up on fried croûtons of bread the same size.

HOW TO MAKE A SAVORY DISH FROM COLD BOILED FISH.

First make some plain butter sauce, not too thin; then take the bones from the fish, add some boiled rice, two hard boiled eggs chopped (but not too small), a small piece of onion, pepper, salt and a little grated nutmeg. Put all together into the saucepan and boil for three minutes, taking care to stir all the time. It should then be rather stiff. Turn out on a flat dish, shake some bread raspings over and brown in the oven for a few minutes. Just before sending to table, sprinkle over a little chopped parsley.

GOLDEN FINGERS.

Golden fingers are thick strips of cold beef, dipped into batter and fried brown. These, lightly piled on a hot dish and garnished with parsley, look very appetizing. They can also be made from cold veal, each strip being rolled in a thin slice of boiled ham before coating with the batter. In this case slices of lemon form a suitable garnish. The meat should not be overcooked; hence this is a very good way of using up the most underdone portions of a joint.

TERRAPIN.

Drop the terrapin in boiling water. In from 18 to 20 minutes they should be done, the proof of which is when the upper shell parts easily from the lower. When this is the case remove the terrapin from the water and allow them to cool off. When cool remove the upper shell, in which will be found a great many of the eggs. Then proceed to pick the terrapin, which is the whole secret of its success. Some are more particular in the picking than others. I personally reject the intestines, also the claws, but it is an accepted fact that the intestines are perfectly fit to eat. Great care should be taken in cutting the liver on account of the gall bladder, which should be thrown away. While cutting the liver do so away from the terrapin itself, in order that should the gall bladder accidentally be cut the rest of the terrapin will not suffer. After picking let it simmer with some butter for from two and a half to three hours, then add pepper and salt and more butter according to taste—a dredging of flour and a little boiling chicken consommé; wine can be added if desired, but my theory is that in paying high prices for the best of terrapin the natural flavor is lost by adding wine.

A DISSERTATION ON COFFEE.

There is scarcely anything more interesting to almost everybody than the subject of preparing coffee for the table, yet how few understand it. ''The way mother used to make it'' is satisfactory to most housekeepers, because there is a sentiment about it. Instructing the coffee maker to use ''so much coffee to so much water'' is about all some hotel men do towards giving their guests the standard beverage of the American breakfast table. I know a celebrated restaurateur in the United States today who serves a drink which goes down your throat without making you wince—palatable, to be sure; but think a moment, does it taste like coffee? Has it the odor of coffee? No. And why? Simply because he insists on having it roasted so high that it becomes burned and the delicate essential oil (the aroma) is turned into a greasy covering over each bean. He will say: ''Why, I have had it this way for years; don't attempt to tell me how to make coffee''—but you have had a good dinner and good wine, so that anything strong, warm and palatable would, under the circumstances, satisfy you.

We are progressing in everything. Why not improve in this direction? So many things are necessary. A high grade coffee, perfectly roasted, properly ground, twelve ounces to the gallon for morning coffee, while for after dinner coffee, which is generally served en demi-tasse, sixteen ounces to the gallon is required; fresh boiling water the moment it reaches the bubbling point, then only a little at first to open the pores of the coffee and get it ready to receive the remainder, which is to be put on a little at a time until all the good and none of the bitterness (tannin) is extracted, for if it be too strong it can be easily diluted with boiling water when in the cups—hot cups first, then the sugar, then warmed (not boiled) milk, then the coffee, and, if you can afford it, put on the top a teaspoonful of whipped cream—then you have a "veritable nectar;" the cream cleaves to the roof of the mouth and the coffee slips down "like the oil down Aaron's beard." Coffee made in a metal vessel forms "tannate of iron," which is the tannin eating the metal, an ink, so to speak, and if let stand over night makes a very fair writing fluid.

....

....

....

....

....

....

....

....

....

....

....

....

....

....

HINTS TO COOKS AND STEWARDS.

The flavor of cutlets is much improved if the breadcrumbs for rolling them in are mixed with a little pepper, salt and savory herbs.

To boil a tongue successfully: It should be first soaked in cold water overnight, then drained and wiped dry. Place the tongue in a large pan, cover it with cold water, and once it boils up, simmer gently from two and a half to three hours.

Celery can be kept for a week or longer by first rolling it up in brown paper, then in a towel and keeping it in a dark, cool place. Before preparing for the table, place it in a pan of cold water and let it remain for an hour. This will make it crisp and cool.

How to prevent boiled ham or bacon from getting dry: If, when cooking, it be allowed to remain in the water until cold it will be found to keep nice and moist for any length of time.

Potatoes are much improved if peeled and laid in cold water over night. It saves time in the morning and they are whiter and nicer in consequence.

A cracked egg can be safely boiled if wrapped in a piece of greased paper.

If when making bread sauce the salt is omitted till finished, it will not turn yellow.

If meat is rubbed over with a little powdered borax it will keep perfectly sweet and fresh for several days in the hottest or dampest weather, without in any way destroying the flavor of the meat.

How to break eggs: In breaking eggs for custards always take out the little white speck around the yolk, as it will prove very disagreeable to the taste and never cooks well.

Cleaning trays: Shake a little flour on them, then take a clean soft duster and rub lightly, you will then find it will remove all spots, etc.

To scale fish: If you pour scalding water over fish you wish to dress you will find that it will scale twice as easily. Dash the water on and do not let the fish stand in it a moment.

To dry herbs for the winter: Take the leaves of any kind of herb required, put them on a plate and place in a warm oven (not hot). When thoroughly dry take out and rub with the hands into powder, put in air tight bottles. It will retain color and keep any length of time.

A fish bone in the throat: A raw egg (with the shell removed) swallowed immediately will carry a fish bone down that cannot be removed from the throat by the utmost exertion and has got out of reach of the finger.

Economy in pastry making: If when making pastry you melt the butter or lard and beat it to a cream before mixing with the flour only half the usual quantity is required.

To remove the disagreeable odor from the hands after peeling onions: Well rub a little freshly mixed mustard over the hands and thoroughly rinse in clean cold water, all smell will then be removed.

When cooking greens or cauliflower always put a piece of stale bread crust in the saucepan, as it will take away all the unpleasant smell. Take out with a spoon before taking up the greens.

To restore curdled mayonnaise sauce: Place about four large tablespoonfuls of plain melted butter, which must be quite cold, in a round bottom basin and gradually work in the curdled mayonnaise, when it will return to its proper consistency.

Rice: To be perfectly digestible rice ought to be cooked in no more water than is necessary to swell it. Apples stewed with no more water than is necessary to steam them. Vegetables to be quite wholesome should be very well cooked, as this renders them more easy to digest.

Aromatic vinegar: Infuse in a quart of good vinegar a small handful each of sage, rosemary, mint, rue, wormwood; let the jar stand covered for a week on a warm hearth, then strain it and add half an ounce of camphorated spirits of wine.

Before using new enameled cooking utensils grease the inside with butter. This prevents the enamel from cracking and chipping afterwards.

A grand recipe for cleaning water bottles, decanters and glass jugs: Cut a lemon into small pieces, put it in the article to be cleaned and shake with a little water for one minute and it will become clear as crystal.

When meat is slightly tainted in warm weather rub over before cooking with a little vinegar and water, which will take away all unpleasant smell and taste.

To make tough meat tender: Rub carbonate of soad in the day before it is cooked and wash off before cooking.

A use for oyster shells: To clean the firebrick of the stove, lay a number of them on the top of the hot coals and when the fire burns down it will be found that all the clinkers have scaled off the bricks.

If you boil sausages for ten minutes before frying them not one will break in frying and it otherwise greatly improves them.

In steaming potatoes put a cloth over them before putting the lid on. They will take less time to cook and be much more mealy than when done in the ordinary way.

If a fire will not burn a few corks will be found the best thing to draw it up.

If when boiling a piece of ham or bacon it is put into boiling water instead of cold it will be found to be more quickly cooked and of a fuller flavor.

To utilize mustard in the cruets: Put the mustard in a wide necked bottle till half full, with vinegar added, then fill up with grated horseradish, when you will have a splendid sauce for either hot or cold roast beef.

To clarify fat: Cut any pieces of cooked or uncooked fat. Place in a stew pan with water to cover, boil for two hours and strain. When cold a perfectly solid lump of white fat will be formed, which can be used for plain cakes or pastry and is much better than ordinary butter or lard generally bought for this purpose.

The way to soften eggs that have (by mistake) been boiled too long is to get a basin of cold water, put the eggs in and leave them for about half a minute, which will not only soften them but improve the flavor.

Broiled tomatoes, sprinkled with a little cheese while cooking, are relished by many.

When boiling field peas the addition of a teaspoonful of sugar will be found to make them almost equal to "garden peas."

When cooking onions place a pail of cold water at the kitchen door, which will prevent the smell from ascending.

To prevent glasses breaking when pouring into them boiling liquids, jellies, fruits, etc., place a finger firmly on the brim of the glass.

An easy way to prepare mint for mint sauce: Pick the leaves from the sprigs and before chopping add a few drops of vinegar, when the mint will be found to chop much easier.

To extract frost from potatoes: After paring put them into cold water for an hour, boil them with a bit of saltpeter and the sweet taste will be removed.

To keep milk sweet for several days add a teaspoonful of fine salt to every quart of new milk.

To prevent fruit juice from running over in pies: When making fruit pies sprinkle a little carbonate of soda over the fruit before the top crust it put on. This will prevent the juice from running over, which spoils both look and taste of the best of pies.

To stone raisins easily: Pour boiling water over them, let them stand for a few minutes to soften, drain the water off and pinch out the seeds at the stem end. They are stoned in half the time and none of the fruit is wasted.

The fried potatoes that so astonish the tourists in Paris are supposed to be a great secret, but it is a simple enough mystery which was discovered by accident. Take a potato, cut it in rather thick slices and fry them as usual in butter or dripping. Now place them on a plate and let them get perfectly cold. Heat in the frying pan plenty of dripping (oil is used in France), and put in the slices of potato. They will quickly puff up into air balls. Brown and serve in the usual way.

Mussels cooked in the following manner can be eaten by the most delicate without fear of any ill effects of poisoning whatever: Put the mussels in saucepan with enough water to cover the bottom and then add as much carbonate of soda as would cover a dime, the effects of the soda acting as an antidote against any poison contained either inside or out of the shells.

An easy way of cleaning copper utensils: Take a little common salt and vinegar, mix and rub the article to be cleansed, then wipe off with a wet rag. Afterwards polish with a little metal polish and you will have a surface bright as gold.

To detect false fungi: To tell mushrooms from toadstools without eating and waiting for results, peel an onion and put it with the fungi while being cooked. If the onion remains white, eat with confidence, but if it turns black it is not fit to eat.

A hint on stewing rabbits: Sometimes rabbits that are stewed have a very strong flavor, this may be avoided by boiling in plenty of water for a quarter of an hour, then strain off and cover with fresh boiling water and stew gently for one hour and a half. Before boiling, the rabbits should be laid in salt and water for an hour.

How to tell good bacon: Good bacon is red in the lean and the fat white and firm.

Chutney sauce: One pound of brown sugar, two ounces of salt, a quarter pound of onions chopped fine, a quarter pound of mustard seed, a quarter ounce of cayenne, a quarter pound of garlic (this may be left out), six pounds of apples boiled in three pints of vinegar till soft, then mix well together.

Potatoes baked in their skins will always come out more dry and mealy if a small piece be cut off one end, to allow steam to escape in the cooking.

A wrinkle: If sausages are rolled in flour before being fried, it will prevent them breaking and also improve the flavor.

Green vegetables should be boiled fast, with a pinch of carbonate of soda, with the saucepan lid off.

Jelly should not be put into the mold until it is on the point of setting. If this rule be observed there will never be any difficulty in turning out the most delicate cream, jelly or aspic.

Grouse out of season: Roast a wild or ordinary pigeon with a large red herring inside it, take the herring out before serving and the pigeon will taste exactly like grouse.

WINE SERVICE.

Dry sherry and Angostura bitters, should be served in small glasses of an inverted cone shape; the contents should be cool.

Dry Sauternes, Rhine or Moselle, should be served in medium-sized fancy glasses, white, green or yellow; the wines should be chilled.

Sherry should be served in glasses a size or two larger than dry sherry, and the wine should be chilled.

Sauternes of medium sweetness, Hock or White Hungarian wines, should be served in medium-sized goblets, and the wine should be chilled.

Bordeaux wines, should be served in white glasses about five and a half inches in height, including the stem; the wine should be at about the same temperature as the room. To do this best, the wine should be brought into the room a few hours before it is to be served.

Old Bordeaux or Burgundy, should be served in glasses of the same size or perhaps a trifle smaller than Bordeaux wines, and the wines be of about 55 degrees.

Champagne should be served in white champagne glasses, cold but not Frappé, unless specially ordered so, for it loses its taste and bouquet if too cold.

Madèira wine should be served in white glasses somewhat smaller than those used for Bordeaux wines; the wine should be slightly chilled.

Port wine in serving, should be put into small white glasses containing about twice as much as the ordinary sherry glass, and the wine should not be cooled.

Sweet Italian, Spanish or Portugal, Tokay, Muscat or Malaga wines should be served in small white glasses and should be served cool.

Cordials, such as Kirsch, Curaçoa, Chartreuse, Benedictine, Maraschino, Anisette, Cognac, Prunelle, etc., should be served in "PONIES."

Too much attention cannot be given to the glasses in which wines are served at table; for instance, Champagne is rendered more intoxicating when drank from a glass with a hollow stem; is more sparkling when drank from a wide shallow glass, and tastes much more sharp when drank from a glass with a drawn rim.

WHAT THE AUTHOR CONSIDERS THE PROPER WAY TO ARRANGE A COURSE DINNER WITH WINES.

Bill of Wines.	Menu.
Light white wines or Sauterne.	Oysters, or clams (on shell)
Sherry.	SOUP
White wines with a body such as Chablis, Chateau Yquem, Latour Blanche.	FISH Olives, Radishes, Etc. HORS D'ŒUVRES (hot)
	MEATS
Champagne with hors d'oeuvres, meat, and entrees.	The heaviest first ENTREES (Never serve a sweet entrée at a course dinner)
Cigarettes (if used).	Sorbet
With game and salad, Claret or Burgundy.	GAME SALADS
Port.	Cheese Crackers
	Pastry
	Ices
Still white wines.	Fruits
	Nuts and raisins
	Bon bons
Brandy and liqueurs.	Café Noir

Pour out the wines simultaneously with each course, or else before it, never after.

Never have two vegetables with one course.

The finger bowls should be one-third full and contain a slice of lemon and, in very hot weather, a little ice.

BREAKFAST.

We will start out by taking the Breakfast Bill of Fare from its inception. First, Fruits, then as their turn comes, Cereals, Fish, Broiled meats, Fried meats, Entrées and miscellaneous, Eggs, Cold meats, Potatoes, Hot breads and drinks.

FRUIT IN SEASON.

Is the best way to place it on the bill of fare, as it gives a chance to put forth something that has just come in unexpectedly or that has been bought at a bargain; however, according to the season we have:

Apples—Plain, sauce, baked and served with cream, syrup or en compote.

Apricots—Plain, sauce, sliced and served with cream, or en compote with rice.

Bananas—Plain, sliced and served with cream, or fried.

Blackberries—Served plain with cream, or stewed in syrup.

Cherries—Served plain, or stewed in syrup.

Currants—Black, red or white, are eaten plain off the stems.

Dates—Are mostly eaten plain, but sometimes stewed.

Figs—Green figs eaten plain, or dried figs stewed in syrup.

Grapes—Of all varieties eaten plain off the stems.

Grape Fruit—Cut in halves, the sections separated from the skin, eaten plain with sugar and sherry wine.

Greengage Plums—Eaten plain or stewed in syrup.

Huckleberries—Served plain with cream and sugar.

Melons—Which include cantaloupes, musk and Spanish melons, are cut in suitable-sized pieces, seeds removed, centers filled with broken ice and served.

Nectarines—Plain, sliced and served with cream, or en compote.

Oranges—Eaten plain, or sliced and served with powdered sugar, and with or without sherry wine.

Peaches—Plain, or sliced and served with cream or en compote.

Pears—Are generally eaten plain, or stewed in syrup.

Plums—Of all kinds, eaten plain or stewed in syrup.

Pineapples—Fresh ones should be sliced and laid in sugar in a cool place for an hour or so before serving.

Pomegranate—Cut in sections, served plain, accompanied with a nut pick to pick the fruit, or else the fruit served en compote.

Quinces—Generally served as preserves, or as brandied.

Raspberries—Both red and black, served plain with cream and sugar, or stewed in syrup.

Strawberries—Served plain with cream and sugar, or stewed in syrup.

CEREALS.

Cerealine, Rolled oats, Rolled wheat, Cracked wheat, Manioca, Wheat flakes, Graham farina, are all plain boiled and served with cream and sugar.

Farina, Hominy, Hominy grits, White and yellow cornmeal, and Rice grits, are all plain boiled and served with cream and sugar; or plain boiled, cooled, cut in blocks or fancy shapes, breaded and fried, and served with honey or syrup.

Graham mush, is unbolted wheat, boiled and served with cream and sugar.

Tapioca and Sago, are soaked in lukewarm water till clear, then boiled in milk, and served with cream and sugar.

There are on the market in plenty, various forms of cereals, known by their registered names or trade-marks, such as H. O., Quaker oats, Rolled Avena, etc., etc., which generally give their own recipes as to the time, etc., required for cooking and serving.

Shredded wheat biscuit, made from whole wheat, is placed in the oven a few seconds before serving, to restore crispness. Serve with milk, or cream and granulated sugar. Shredded wheat biscuit is also served in combination with fruits and vegetables in infinite variety of ways; also with eggs and meats. Triscuit is a shredded wheat biscuit wafer.

FISH.

Sea Bass—Broiled and served with Maître D'Hôtel or Venitienne butters, or with bacon, or Anchovy sauce, or Sauté à la Meuniére.

Blackfish—Broiled and served with Maître D'Hôtel butter.

Yarmouth Bloater—Broiled and served with drawn butter, or Robert sauce, or toasted and served with melted butter.

Bluefish—Broiled and served with Maître D'Hôtel butter, or fried and served with Montpelier or Anchovy butters.

Carp—Broiled and served with Caper sauce, or fried and served with Allemande sauce.

Catfish—Broiled and served with Piquante sauce; or fried and served with Poivrade sauce.

Ciscoes—Fried and served plain or with Tomato sauce; or broiled and served with Maître D'Hôtel butter or Sauté à la Meunière.

Codfish Steak—Fried and served with Tomato sauce; or broiled and served plain or with Maître D'Hôtel butter.

Salt Codfish—Hash, balls with bacon or cream sauce, or picked in cream.

Crabs and Crab Meat—Crab cakes, crab toast, crab sausages, crab fritters, crab canapés, buttered crab on toast, soft shell crabs steamed, fried or broiled.

Eels—Broiled and served with Shallot sauce; boned and dipped in batter and fried, served with a sauce Vinaigrette, Tartare or Genevoise.

Flounder—Filleted and broiled, served with Maître D'Hôtel butter; or fried and served with Tartare or Hollandaise sauces.

Haddock—Fried and served with Tomato or Allemande sauces, or broiled and served with parsley butter.

Finnan Haddie—Broiled and served with melted butter; or boiled and served with cream sauce; or toasted and served with butter sauce.

Halibut Steak—Fried and served with bacon or salt pork; or served with Tartare or Tomato sauces, or broiled and served with

Maître D'Hôtel or Venitienne butters.

Herring, (fresh)—Broiled and served with either Cream sauce, Lemon butter, Mustard cream, or Maître D'Hôtel butter; or fried and served plain or with bacon.

Mackerel (Spanish)—Broiled and served with either Royal sauce or sauce Vert Pré, or with Montpelier, Brown or Maître D'Hôtel butters.

Mackerel (fresh)—Broiled and served with Maître D'Hôtel butter or sauce Portugaise; or fried and served with a lemon butter or Fines-herbes sauce.

Mackerel (salt)—Boiled and served with drawn butter or parsley sauce; or broiled and served with Maître D'Hôtel butter.

Mullet (red and gray)—Broiled and served with Anchovy or Maître D'Hôtel butters, or fried and served with Italian sauce.

Perch—Fried and served with bacon or salt pork, or broiled and served with Maître D'Hôtel butter.

Pickerel—Broiled or fried and served with a sauce Matelote, or drawn butter.

Pike or Muscallonge—Is best cut in fillets, broiled and served with a Venitienne sauce, or with Montpelier or Maître D'Hôtel butter or fried and served with Tartare or Tomato sauces.

Panfish—Which include Frostfish, Butterfish, Dabs, Sunfish, Lafayettes, Porgies, etc., are, as the name implies, fried and served plain.

Salmon—Is best cut in steaks, and broiled, served with a Maître D'Hôtel butter containing a good pinch of red pepper.

Salmon (smoked)—Broiled and served with drawn butter, or Devil sauce; or boiled and served with cream sauce; or toasted and served with Maître D'Hôtel butter.

Smelts—Fried and served with Tartare or Tomato sauces; or boned and broiled and served with Maître D'Hôtel, or Montpelier butters.

Sheepshead—Fried and served with Anchovy or Parsley sauces, or broiled and served with Venitienne butter.

Pompano—Is best broiled at all times to preserve the natural flavor of pickled walnuts, which is the predominant flavor of this fish; serve it with Maître D'Hôtel or Montpelier butters.

Weakfish (Also called Sea Trout)—Broiled and served with Maître D'Hôtel butter or Anchovy sauce; or fried and served with Tartare or Tomato sauces.

Redsnapper—Cut in fillets, broil and serve with Genoise sauce.

Sturgeon—Cut in fillets, broil or fry and serve with Tartare, Caper or Allemande sauces.

Shad—Broiled or planked and served with Maître D'Hôtel butter or Gherkin sauce; or fried and served with bacon or nut brown butter.

Shad Roe—Fried and served with bacon, or broiled and served with Maître D'Hôtel or Venitienne butters.

Salmon or Lake Trout—Broiled and served with Maître D'Hôtel butter or sauce Trianon, or served with bacon, or fried and served with Remolade or Tomato sauces.

Whitefish—Broiled and served with Maître D'Hôtel or Venitienne butters, or planked, or fried and served with Cream, Genevoise or Tomato sauces.

Brook Trout—Is generally fried and served with bacon.

BROILED MEATS.

Beefsteaks—Whatever cuts desired, can be appropriately garnished with Crêole, Provençale, Mushroom, Bearnaise, Anchovy, Bordelaise, Bourgignotte, Chasseur, Colbert, Châteaubriand, Fines-herbes, Financière, Italian, Madèira, Maître D'Hôtel, Pèrigueux, Reform or Trianon sauces, or served with fried onions, mushrooms, oysters, cèpes, horseradish, marrow, fancy potatoes, sweet peppers, potato croquettes, chestnuts, olives, or stuffed tomatoes, à la Stanley (the garniture of which is quartered bananas fried, small timbales made of horseradish, rice, minced shallots, cream and egg yolks, sauce Albert poured around the meat on the platter). This later style is often met with in clubs.

Lamb Chops—With bacon, mint sauce, green peas, or with Maître D'Hôtel butter.

Veal Chops and Cutlets—Plain or with Tomato or Mushroom sauces, or with Maître D'Hôtel butter.

Mutton Chops and Cutlets—Plain or with jelly, watercress, caper sauce, demi-glaze, or with fancy potatoes.

Pork Chops—Plain, or with Robert, Tartare, Anchovy, Curry, Bretonne, Soubise, or Lyonnaise sauces; or garnished with fried sweet potatoes or fried apples.

Pork Tenderloin—Can be appropriately served with whatever is used for pork chops.

Sweetbreads—Plain or with Peas, Mushrooms, on toast, with Colbert, Bearnaise, Tartare, Financière sauces, or Maître D'Hôtel or Venitienne butters, or served en papillote.

Chicken—On toast, with bacon, watercress, mushroom sauce, Venitienne or Maître D'Hôtel butters, or with Devil sauce.

Duckling—With green peas, watercress, or with Maître D'Hôtel sauce.

Pigs' Feet—Plain or with Gherkin sauce, Maître D'Hôtel butter, or Tomato, Robert or Vinaigrette sauces.

Tripe—Plain or with Italian, Soubise, Vinaigrette, Crêole, Tartare, Lyonnaise or Maître D'Hôtel sauces.

Antelope, Venison, Bear and Buffalo Steaks—Are apropriatelv served with either Poivrade, Piquante, Financière, Bordelaise or Maître D'Hôtel sauces.

Rabbits—When young and tender are very fine broiled and served plain, or with melted butter with a little jelly beaten into it.

Squirrel—Is fine broiled and served with the sauce given above for rabbits.

Quail—Is best served plain on toast with melted butter.

Squab—On toast, plain or with jelly, Crapaudine or Maître D'Hôtel sauces.

Teal or Butterball Ducks—Should be broiled rare, and served with either Maître D'Hôtel butter, currant jelly or orange sauce.

Snipe and Plover—Served plain, garnished with watercress and lemon.

Also under the broiled meats for breakfast come **Ham, Bacon, Calf's Liver, Lamb, Mutton and Veal Kidneys.**

FRIED MEATS.

Pork Chops and Pork Tenderloin—Plain or with apple sauce, or fried apples, or with sauce Robert, or Tomato, Piquante, Curry, Soubise or Sage sauces.

Veal Chops and Cutlets—Plain or with Tomato, Cream, Curry, Fines-Herbes, D'Uxelles, Mushroom, Financière, Bordelaise, Poulette or Colbert sauces.

Tripe—With fried onions, Tomato, Soubise, Gherkin, Toulouse, Lyonnaise, Bordelaise, Lemon butter, Tartare or Curry sauces.

Sweetbreads—Au beurre noir, plain, or with Perigueux, Italian, Mushroom, Suprême or Maître D'Hôtel sauces.

Hamburgh Steak—Plain or with Tomato or Bordelaise sauces.

Chicken—Plain, or with bacon, corn fritters, fried hominy, or with Tartare, Cream, Provençale, Chasseur, Tomato, Mushroom, Italian or Bearnaise sauces.

Pigs Feet—Plain, or with Tomato, Robert, Gherkin or Vinaigrette sauces.

Also under the fried meats we have **Sausages, Ham, Bacon, Liver** and sometimes **Lamb or Mutton Chops.**

ENTREES AND MISCELLANEOUS.

Aiguillettes or Brochettes of Sweetbreads, Oysters, Lobster, Chicken, Ham, Veal, Chicken livers, Lamb fries, Marrow, Capon, Fresh mushrooms, Turkey, Geese livers and Ox palates: are nicely trimmed, generally circular pieces of the above cooked foods, placed on a skewer and breaded, fried or broiled as the food may warrant, and always served with the skewer, the guest using his fork to take off the food piece by piece.

Escalloped Artichokes—Boiled artichokes, trimmed like oysters, put into scallop shells, covered with Cream sauce containing a dash of anchovy essence, sprinkled with breadcrumbs and melted butter, browned in the oven.

Beef Balls With Gravy—Take two-thirds of minced cooked cold beef, and one-third fresh mashed potatoes, salt, pepper and chopped parsley, a few yolks of egg to bind; make up with floured hands like codfish balls, fry, and serve hot with beef gravy.

Collops of Beef—Served en croûstade, or with croûtons, boiled rice, or border of mashed potatoes. Take flank, or any lean beef trimmings, pass through the meat cutter, add a little butter, pepper, salt and vinegar, moisten with stock and simmer slowly for one hour.

Roast Beef Hash—Garnish with stuffed green peppers, or fried tomatoes.

Roast Beef Croquettes—Piquante sauce.

Paupiettes of Beef—Take thin slices of cold roast or boiled beef, trim all to one size, spread with bacon forcemeat, roll up like croquettes, pin them with a toothpick, dip in a thin batter, fry in hot lard, remove the toothpick, and serve with brown gravy.

Tenderloin of Beef With Poached Egg—Take any braised or larded fillet that is left over, cut in half-inch slices, heat up in mushroom sauce, serve with a little of the sauce around and a nice poached egg on top of the fillet.

Cannelon of Beef With Parisienne Potatoes—Take two parts of lean raw beef and one part of ham or bacon minced very fine, a little grated lemon rind and a pinch of powdered sweet herbs, a grating of nutmeg, salt, pepper and yolks of egg to bind; make up into rolls like sausages, place in a baking pan, cover with a sheet of buttered paper, bake slowly for one hour; serve with Parisienne potatoes and roast beef gravy.

Scallops of Beef au Gratin—Slices of cold beef size of a silver dollar, but one-quarter inch thick, put in scallop shells, cover with Italian sauce, sprinkle with fresh bread crumbs and bake a nice brown in the oven.

Deviled Beef With Fried Bread—Take cold braised, boiled or roast beef, cut into portion slices, season with salt and pepper; make a mixture of olive oil, mustard and pepper, dip the slices in it, then in fresh breadcrumbs, broil quickly to a golden color, and serve with croûtons and rich meat gravy.

Stewed Beef à la Macedoine—Take cold beef, cut up into thin slices, add a little butter, pepper, salt and chopped parsley with a minced onion, moisten with stock, simmer fifteen minutes, add a dash of vinegar and a little roux, serve with a Macedoine of vegetables at either end of the dish.

Hashed Beef on Toast With Egg—Take cold roast beef, mince it, season with salt, pepper, grated nutmeg and lemon rind, moisten with brown gravy, simmer for five minutes; serve on toast with a poached egg on top.

Tournedos of Beef With Olives—Take cold roast beef, or cold fillet, cut in half-inch thick, two-inch circles, moisten with gravy and just fetch to a simmer, cut slices of bread the same size, and fry them a delicate brown, dish up alternate pieces of each, arrange around the dish, and place some olives in sauce in the center.

Brains Scrambled With Eggs—As the material of animal brains is mostly all the same, except as regards size, tasty dishes can be made of cheap kinds such as Sheep and Pigs, as well as Calf brains.

Brochette of Calf's Brains—Cold boiled brains, placed on a skewer, dipped in Véloutè sauce, then set till cold, then dipped in melted butter, and breadcrumbs twice over; broil and turn to get an even color, serve with sauce Vinaigrette.

Scalloped Calf's Brains—Cold boiled brains, cut in dice, mixed with Béchamel containing a little chicken glaze; fill the shells, sprinkle with Parmesan cheese, and glaze off in the oven.

Calf's Brains, Fried, Tartare Sauce—Blanch the brains, let cool, then bread and fry slowly in butter to a golden color; serve with Tartare sauce.

Veal Kidney Sauté With Fried Onions—Slice the kidneys, fry quickly in butter; when done, add a little glaze, chopped parsley and lemon juice; serve the kidneys with a croûton at each end of the dish and the fried onions in the center.

Veal Kidney With Bacon—Broil the kidney and bacon, serve on toast with Maître D'Hôtel butter.

Veal Kidneys Minced on Toast—Minced cooked kidneys four-sixths, minced cooked ham one-sixth, minced mushrooms one-sixth, mixed and made hot in reduced Véloutè sauce; spread on fancy shaped toast, garnished with fried parsley.

Stewed Kidneys (Crêole style)—Slice the kidneys, blanch them, wash off the scum, have ready a sauce composed of two-thirds Espagnole and one-third tomato sauces, put in kidneys, simmer for five minutes and serve.

Kidney Rolls With Hashed Brown Potatoes—Dip slices of bacon into D'Uxelles sauce, roll it around a lamb's kidney, pin with a toothpick, arrange them in a sautoir and bake for twenty minutes slowly, serve on top of a mound of hashed brown potatoes, with a little demi-glaze poured around.

Escalloped Carp Roes—Cold boiled roes cut in dice, made hot in thick Aurora sauce, fill scallop shells, sprinkle with grated bread and melted butter, brown in the oven.

Stewed Catfish on Toast—Cut the fish in small fillets, season, dip in flour, fry rare in a little butter, then put into a stew pan with some minced onion and thin tomato sauce, simmer for fifteen minutes and serve on toast.

Escalloped Clams—If shell clams, steam, if bulk clams, fetch to a boil, cut in dice, mix with Havraise sauce, fill scallop shells, sprinkle with grated breadcrumbs and melted butter, brown off in the oven.

Escalloped Lobster—Take cold boiled or canned lobster, cut into even-sized dice, make it hot in Normande or Hollandaise sauce, put into scallop dishes or shells, sprinkle with breadcrumbs and melted butter and brown off in the oven.

Hot Clam Broth—Is very favorably received at breakfast, also CLAM AND OYSTER COCKTAILS made by putting about six blue point oysters or little neck clams in a Sherbet glass and mixing in a dash of Tobasco, Worcestershire and tomato sauces, salt, pepper and lemon juice.

Hashed Duck on Toast—Take cold duck, cut it up in small dice, add a little minced fried onion, simmer in Bigarade sauce, and serve on squares of toast, with croûtons at ends of the dish.

Chicken Hash With Green Peppers—Take cold chicken, cut in small dice two-thirds, green peppers blanched and cut in small dice one-third, mix together, moisten with white Italian sauce, simmer fifteen minutes and serve on toast.

Chicken Hash on Toast—Take cold roast chicken, cut it into small dice, moisten with brown Italian sauce, simmer fifteen minutes and serve on toast, with a fancy croûton at each end of dish.

Minced Chicken With Poached Eggs—Mince some cold chicken, add it to a reduced

Véloute sauce, simmer till of a consistency like croquette mixture; serve heaped high on buttered toast, garnish the ends with thin strips of red tongue, and place a nice poached egg on top of the chicken.

Lamb Hash With Poached Eggs—Equal parts of diced cold lamb and potatoes, seasoned with salt, pepper, nutmeg and a little mint, moistened with white stock, simmered for ten minutes, served on toast, with a poached egg on top; sprinkled with a little parsley dust.

Fricadelles With Piquante Sauce—Take any kind of cold meats three-quarters and boiled rice one-quarter, mix together, season with salt, pepper, thyme, sage, chopped parsley and a little lemon juice. Pound all to a paste, adding veal or chicken stock; finish by mixing in a few yolks of eggs to bind; make up into balls or cutlets, fry a nice brown in butter and serve very hot with Piquante sauce.

Scallops of Lamb En Bordure—Take cold lamb and cut into pieces the size of half a dollar, simmer them in Véloute sauce, seasoned with a little nutmeg, arrange some hot boiled rice around the edge of the platter, place the lamb in the center and sprinkle with parsley dust.

Fricassée of Lamb Fries, with or without oysters—Blanch the lamb fries and oysters, then simmer for two or three minutes in Villeroi sauce, place in center of dish, and serve with a border of French green peas.

Lamb Sweetbreads in Cases—Cooked lamb sweetbreads cut in dice two-thirds, diced mushrooms one-third, mixed, simmered in a Véloute sauce, filled into buttered paper cases, or into croûstades, sprinkled with breadcrumbs; browned off in a quick oven.

Frog Meat au Gratin—Take cold cooked frog legs, pick off the meat, mix it with a liberal portion of minced mushrooms, season with salt, pepper and sweet herbs, mix all with Allemande sauce, fill into scallop shells, sprinkle fresh grated breadcrumbs on top and brown off in the oven.

Frog Meat, Crêole style—Take half a gallon of chicken broth, into it put a quarter of a cup of washed rice, one cupful of sliced peeled tomatoes, half a cupful of sliced okra, one green pepper and a slice of ham (both cut in dice) and one medium-sized minced fried onion, boil up for twenty minutes, thicken lightly with roux, then add the frog meat, serve on toast or in croûstades.

Cutlets of Mutton Baked With Apples—Take the shoulder and lower neck chops that are not nice enough to serve as first-class chops, place them in a buttered sautoir, with some sliced apples and onions, season with salt and pepper, just cover with a nice clear gravy, put on the lid and place in a good oven for three-quarters of an hour; when done, serve the chop in the center of the dish, the apples and the onions at the sides, and a fancy croûton at each end of the dish.

Broiled Mushrooms on Toast—Take the fresh mushrooms, peel and trim them, take out the stalk, broil the mushroom, after seasoning with salt and pepper, slice the stalk very thin, fry it in butter with a little chopped parsley, place the broiled mushrooms on toast, and pour over them the stalks, serve very hot.

Creamed Mushrooms on Toast—Peel and trim fresh mushrooms, season with salt and pepper, put equal parts of Suprême sauce and cream on the fire, fetch to a boil, then drop in the mushrooms, boil five minutes, serve the mushrooms on toast with the sauce poured over.

Stuffed Mushrooms on Toast—Peel and trim fresh mushrooms, and lay them in oil. Take the stems and slice them very fine, mix them with a little minced shallots and chopped parsley, pepper and salt, fry this in butter for five minutes slowly. Arrange the mushrooms on a baking pan flat side down, fill the cavities with the stem mixture, add a small piece of butter to each, and bake quickly for five minutes, serve on fried buttered toast, with whatever juice is left in the pan poured over.

Fresh Mushrooms en Croûstade—Into a Madèira sauce put some fried minced shallots and thinly-sliced fresh mushrooms, also a little essence of anchovies, simmer till done, fill and serve the croûstades.

Fricassée of Fresh Mushrooms—Into a reduced Véloutó sauce put some peeled and trimmed mushrooms that have just been broiled for a minute or so, simmer for ten minutes and serve on toast with the sauce poured over.

Fresh Mushrooms au Gratin—Peel and trim the mushrooms, and fry them quickly to a nice brown in oil, take out and drain. Meanwhile take the stems, slice them very thin, add a minced shallot, chopped parsley, salt and pepper, a little white wine and sauce Madère, rapidly boil these down to a thick pulp, fill the mushrooms with it, sprinkle with fresh grated breadcrumbs, place them close together in a buttered sautoir, brown quickly in oven, serve on toast with Madèira sauce around.

Fresh Mushrooms Sautés, Bordelaise—Peel and trim the mushrooms, marinade them for two hours in olive oil, salt and whole peppers, then stew them in butter for five minutes, take up, and into the butter they were stewed in, put some minced shallots, garlic, chopped parsley and a little anchovy paste, simmer five minutes, place on toast, pour the same over and serve.

Chipped Beef in Cream—Thinly-shaved slices of dried beef, put into cold water, brought to a boil, then drained, put into cream sauce, simmered, served garnished with croûtons.

Chipped Beef With Scrambled Eggs—Thin slices of dried beef, put into cold water, brought to a boil, then drained, cut into shreds, and mixed with the eggs to be scrambled; served garnished with croûtons.

Venison Hash on Toast—Take cold venison, cut into dice, mix it with some venison or other game sauce, simmer, serve on toast, with a croûton at each end of the dish, take a hard boiled egg, cut it in half crosswise, remove the yolk, fill the cavity with currant jelly, and place them on top of the hash.

Venison Cakes With Piquante Sauce—Pass cold roast or braised venison through the meat-cutting machine, take two-thirds of venison and mix it with one-third grated breadcrumbs, season with salt, pepper and powdered herbs, add yolks of eggs to bind, and moisten with a little game gravy, make into cakes (like codfish balls) dip in egg and fry in butter to a golden color, serve very hot with piquante sauce.

Turkey Hash With Foie Gras Canapès—Cut cold roast turkey into dice, simmer it in a brown mushroom sauce, serve on a square of toast spread with foie gras, and a fancy croûton at each end of the dish, also spread with foie gras. Take a hard boiled egg, slice it into one-quarter-inch slices, remove the yolk, and in its place, put a slice of truffle that has been dipped in glaze, decorate the top of the hash with three of such slices.

Pulled Turkey With Bacon—Take cold turkey, pull or cut it into shreds like Julienne vegetables, simmer it in Béchamel sauce, or brown roast turkey gravy, serve on toast, with two slices of broiled bacon.

Turkey Hash With Oysters—Take cold turkey, cut it into dice, add it to some good Vélouté sauce, season with a little ground mace, grated lemon rind, salt, pepper and add some minced mushrooms; simmer, serve on toast, with a croûton at each end of the dish, and three scalded oysters dipped in Poulette sauce on top of the hash.

Turkey Hash With Poached Egg—Same as above, but substituting a nicely poached egg for the oysters.

Minced Veal With Poached Egg—Pass some cold veal through the meat-cutting machine, moisten it with some roast veal gravy or Vélouté sauce, add a little lemon juice, simmer, serve on toast, with a poached egg on top.

Minced Veal With Mushrooms—Pass some cold veal through the meat cutter, moisten it with Villeroi or brown Italian sauce. Take fresh or canned mushrooms, mince half the tops and the stalks of all, fry them in butter. Serve the minced veal on toast; make an indenture in the center, fill the cavity thus made with the minced mushrooms and decorate the ends with the mushroom tops.

Minced Pork With Fried Apples—Take three parts of lean fresh minced pork and one part of bread that has been soaked in milk and squeezed dry, season with salt, pepper and powdered sage, add a few beaten eggs, mix all thoroughly together, place it in a buttered baking pan, put a sheet of buttered paper on top, and place it in a medium oven for one and one-half hours; cut out in squares or diamonds when done and serve garnished with fried apples.

Fried Pickled Pork With Fried Apples—Boil a belly of pork the day before it is wanted; when cold, slice it in one-quarter-inch slices, roll the slices in cornmeal. Take sour cooking apples, core them, slice in one-half-inch slices into a baking pan, place the slices of pork and apple alternately till full, put in a quick oven; when nice and brown serve.

OMELETS.

Omelet With Bacon—Plain or with Piquante sauce. Cut the bacon into small dice, fry fairly well done, pour off most of the fat, turn in the beaten eggs, mix and form.

Omelet With Veal Kidneys—Roasted kidneys cut in dice, and made hot in a little demi-glaze and chopped parsley. Enclose the mixture within the omelet; serve with a Madèira sauce poured around.

Omelet With Cèpes—Cut the cèpes into dice, fry in butter for two or three minutes, pour off the butter, and pour in the omelet mixture; form and serve.

Omelet With Cheese—Mix grated cheese with the beaten eggs, in proportion of one-third cheese to two-thirds beaten eggs, form the omelet; when placed on the serving dish sprinkle a little grated cheese on top of the omelet and brown off very quickly in a hot oven.

Omelet With Chicken Livers—Blanch the livers, then cut them into dice, fry them lightly in butter for ten minutes with some minced shallots and mushrooms, season with salt and pepper and add a little chopped parsley, enclose a spoonful within the omelet, and serve a little Hanover sauce at both ends of the omelet.

Omelet With Chipped Beef—Scald, drain and mince the dried beef, mix it with the beaten eggs, and form the omelet, pour a little cream sauce around when serving.

Omelet With Ham—Cooked minced ham made hot in Madèira sauce enclosed within the omelet.

Raw minced ham, with a little minced shallot and parsley fried till done, omelet mixture poured over it, formed and served.

Minced fried ham beaten up with the eggs, poured into an omelet pan, formed and served.

Omelet With Lamb Kidneys, au Madère—Cut the kidneys into small dice and fry them with minced shallots for three minutes, add a little Madèira sauce and chopped parsley, enclose a spoonful within the omelet and pour some of the sauce around.

Omelet With Sweetbreads—Cooked sweetbreads, cut in dice, simmered in mushroom sauce, a spoonful enclosed within the omelet and a little sauce poured around.

Omelet With Mushrooms—If fresh mushrooms, peel, trim and cut into dice and fry. If canned, cut them in thin slices and fry; drain and mix them into Madèira sauce, enclose a spoonful in the omelet, serve with a spoonful of the mushrooms at each end of the dish.

Omelet With Shrimps, Mexican Style—Take fresh or canned shrimps, cut in halves, mix with some finely-chopped green peppers, put it into a Vélouté sauce containing some lobster butter, simmer for five minutes, enclose a spoonful within the omelet, turn on to the serving dish, place two whole shrimps on top, and pour some of the sauce around.

Omelet With Fine Herbs—Beat up with the eggs, some finely-minced shallots, thyme, marjoram, chervil, chives and parsley, season with salt and pepper, form the omelet and serve.

Omelet à l'Espagnole. Spanish Omelet—Finely shredded onions, minced green peppers, minced mushrooms, solid tomatoes cut in small pieces, the whole fried in butter for five minutes, then add some tomato sauce, season with salt and pepper, reduce till thick, enclose a spoonful within the omelet, when on the serving dish, place a spoonful of the mixture at each end of the omelet and garnish the top with fancy strips of Pimentoes in oil.

Omelet With Parsley—Mix some finely-chopped parsley, pepper and salt with the beaten eggs, form and serve.

Omelet With Tomatoes—Stew fresh or canned tomatoes with a little butter, sugar, salt and pepper to a thick pulp, enclose within the omelet, pour tomato sauce around.

Omelet With Tomatoed Rice—Take some boiled rice, and moisten it with reduced tomato sauce, enclose within the omelet, and pour tomato sauce around.

Omelet With Oysters—Scald the oysters, cut them in quarters, put them into a rich oyster sauce, enclose a spoonful within the omelet; when on the serving dish, place three whole scalded oysters on top of the omelet, pour some oyster sauce over all, and sprinkle with parsley dust.

Omelet With French Peas—Simmer some French peas in reduced Vélouté sauce till thick, place a spoonful within the omelet and a spoonful at each end of the omelet on the serving dish, with cream sauce poured around.

Omelet With Egg Plant—Cut the egg plant into dice, fry it in butter; when done add a little meat glaze, enclose within the omelet and pour some brown sauce around.

Omelet With Spinach—Beat some purée of spinach with the eggs, season with salt and pepper, form and serve.

Omelet With Spring Vegetables—Cut a jardiniere or macedoine of vegetables (or use canned macedoines), boil till tender, drain, moisten with a little demi-glaze or Suprême sauce, enclose within the omelet, and decorate the top of the omelet with the vegetables, pour some of the sauce used around.

Omelet With Asparagus Points—Take cooked asparagus points, make them hot in Allemande sauce, enclose within the omelet and pour some of the sauce around.

Omelet With Olives—Take the olives, stone them, slice them into four slices, make them hot in Madèira sauce, enclose within the omelet, decorate the top of the omelet with slices of olives, and pour some Madèira sauce around.

Omelet With Onions—Fry some thin sliced onions with a clove of garlic in butter, enclose within the omelet, and pour some Soubise sauce around.

Omelet With Minced Chicken—Take minced cooked chicken, moisten it with Vélouté sauce, make hot, enclose within the omelet, serve with Vélouté sauce poured around.

Omelet à la Crêole—Chopped green peppers, onions, garlic, okras and a little boiled rice, made hot in thick tomato sauce, enclosed within the omelet, and spoonfuls served at ends of the omelet on the dish.

EGGS.

Eggs—Boiled, fried, poached, plain or on toast.

Scrambled Eggs—Take two-thirds eggs and one-third cream, add a little salt, beat together, have a little melted butter in the egg fry pan, pour in a ladle full of the mixture, stir about till set, serve.

I MENTION LADLE IN SCRAMBLED EGGS AND OMELETS, BECAUSE I HAVE FOUND THAT THE ORDERS ARE SERVED MORE EQUALLY BY ITS USE. HAVE A LADLE MADE THAT WILL HOLD EQUAL TO THREE EGGS; AND FOR EACH ORDER OF SCRAMBLED EGGS, OR AN OMELET, ONE LADLE FULL WILL BE FOUND THE RIGHT QUANTITY.

Shirred Eggs—Take a shirred egg dish, brush it inside with melted butter, pour in two or three eggs as the case may be, set it in a moderate oven till the eggs are just set; serve.

Eggs au Beurre Noir—Take two or three eggs as the case may be, fry them soft in melted butter, take up and place on the serving dish, add a little more melted butter to the pan they were fried in, put it over a hot fire till it becomes frothy and brown, now add a tablespoonful of vinegar or the juice of a lemon, pour it over the eggs and serve quickly.

Eggs à la Cocotte—Take a cocotte dish, brush it with melted butter, place a little fried minced shallots and mushrooms on the bottom, seasoned with salt, pepper, nutmeg and chopped parsley, break the eggs on top of the mixture, pour over a spoonful of very hot melted butter, now put the cocotte in the oven for about eight minutes, take out and serve the cocotte on a plate.

Eggs à la Meyerbeer—Shir two eggs separately, take out of the dish, trim the whites round with a large cutter. Broil two lambs' kidneys nicely done. Take the serving platter, pour on it enough tomato sauce to cover the bottom, place the eggs on the dish, the kidneys alongside of the eggs, and mask the center of the kidneys with stiff truffle sauce.

Eggs à la Crêole—Hard boiled eggs, cut in half lengthwise, yolks cut up and mixed in Crêole garniture, whites filled with it, baked, fried crumbs over; or take a shirred egg dish, brush it inside with melted butter, place in a spreading of tomatoed rice, break two eggs on top of the rice, put in oven till barely set, then pour over enough boiling hot Crêole sauce to cover; serve.

Eggs à la Turque—Place two small mounds of boiled rice on the serving platter, a nicely poached egg on each mound, a spoonful of minced fried chicken livers between the mounds, and a ladle of rich Madèira sauce poured over the whole, serve.

Eggs à l'Espagnole—Boiled rice mixed with a little melted butter; spread on the bottom of the serving dish, slices of hard boiled eggs arranged on top of the rice, a ladle of Espagnole sauce poured over the whole.

Eggs à la Tripe—Take a medium-sized onion, slice it thin, stew it in butter till tender, add a little roux and boiling milk or cream, season with salt and nutmeg, slice the eggs (hard boiled) on to the serving dish, pour over the creamed onions and serve.

Eggs à l'Aurore—Hard boiled eggs, cut in halves crosswise, the yolks removed, tips of the whites cut off and then placed on the serving dish, Suprême sauce poured over, the yolks grated and sprinkled thickly over the whole; ends of dish garnished with croûtons.

Eggs a l'Indienne—Eggs poached in Albert sauce, flavored with curry, served on toast with sauce around.

Eggs à la Bercy—Fry the eggs in sausage fat, place on the serving dish, garnish the eggs with split fried sausages dipped in glaze, and pour tomato sauce around, serve.

Eggs à la Bonne Femme—Fry some sliced onions in butter, when tender add a spoonful of vinegar, butter a shirred egg dish, spread the bottom with the onions, break in the eggs, place in the oven till set, then pour over a spoonful of Lyonnaise sauce and serve.

Eggs Sur le Plat—Butter a shirred egg dish, break in the eggs, place in the oven till barely set, pour over some thick cream, or thin cream sauce, finish in the oven and serve.

Eggs au Miroir—Are simply shirred eggs, plain.

Eggs à la Mirabeau—Take slices of foie-gras cut in circles, pipe the edges with a chicken forcemeat, place the circles in a sautoir containing enough Madèira sauce to moisten the circles. Place the lid on and put the sautoir in the oven just long enough to cook the forcemeat; when done take up and place on the serving dish and put a nicely poached egg on the circles, with a fancy slice of truffle on the top of the yolks; pour a rich Vélouté sauce around the base and serve.

Eggs a la Suisse—Butter a shirred egg dish, line it with very thin slices of cheese, break in the eggs, put in oven til barely set, pour over a thin cream sauce, sprinkle with Parmesan cheese. finish browning and serve.

Eggs à la Russe—Poach the eggs and serve them on circles of buttered toast, with a ladle of Villeroi sauce poured over.

Eggs au Gratin—Butter a shirred egg dish, break in the eggs, place in oven till barely set, pour over a spoonful of cream sauce, sprinkle with grated cheese and bread-crumbs, finish browning and serve.

Eggs à la Rossini—Take a large shirred egg dish, butter it, break in the eggs, place in the oven till barely set; now make a border of fried chicken livers cut in dice, around the eggs, cover the livers with Périgueux sauce, return to the oven till eggs are set, serve.

Eggs à la Soubise—Sliced, hot hard boiled eggs, on top of a purée of creamed onions on toast.

Eggs à la Maire—Poached egg, on top of slice of toast, floating in Madèira sauce, garnished with grated red tongue, ham, minced truffles and parsley.

Eggs au Soleil—Thin slices of half-cooked bacon, a soft fried egg, put together, dipped in batter and fried.

Eggs à la Chipolata—Make croûstades of bread, hollow them in the form of an egg, boil fresh-laid eggs for five minutes, plunge into cold water for an instant, peel them, lay them in the hollowed croûstade, pour around the base a Chipolata garnish, composed of small glazed onions, button mushrooms, small pieces of bacon, chicken, and veal sausage, chestnuts and turnips and carrots turned with a Parisienne potato scoop, the whole garniture made hot in Madèira sauce.

Eggs à la Créme—Spread circles of buttered toast with a chicken forcemeat, on each circle, place a nicely poached egg, pour cream sauce around the base and serve.

Eggs Scrambled With Tomatoes—Fry a little minced chives in butter, add a spoonful of tomatoes that have been peeled and stewed down thick; when thoroughly heated, pour in a ladle of egg mixture, stir till set, serve.

Eggs Scrambled Italian Style—Make some rissoto, when ready, add to it some minced duck livers in Madèira sauce, make a border of this on the serving dish, place the scrambled eggs in the center, pour a little thick tomato sauce at each end of the dish and serve.

Eggs Scrambled With Herbs—Into the egg mixture, work some minced parsley, chervil, chives and mushrooms, scramble in butter, serve with a croûton at each end.

Eggs Scrambled With Asparagus Tips—Place the egg mixture in the fry pan, and at the same time, put in a spoonful of cooked asparagus tips, stir till set, serve on toast, with a spoonful of Vélouté sauce at the ends.

Eggs Scrambled With Chipped Beef—Take thinly-sliced dried beef, blanch it, cut it in shreds, lightly fry it in butter, pour in the egg mixture, stir till set and serve.

COLD MEATS.

Cold meats are among the dishes now served for breakfast, with a view of supplying the 10 o'clock guest with what he may term his luncheon, and for those who have a fancy for cold meats. Among the meats may be served, ROAST BEEF, CORNED BEEF, ROAST LAMB, MUTTON, CHICKEN, TURKEY, TONGUE, HAM, SUCKLING PIG, CAPON, DUCK, VENISON AND GROUSE.

POTATOES.

French Fried—Raw potatoes cut in strips about the size of the little finger, fried in hot fat, till done, taken up, drained, sprinkled with salt and served.

Parisienne Potatoes—Balls about the size of marbles scooped out of raw peeled potatoes, cooked and served same as French fried.

Lyonnaise—Cooked potatoes, either minced or thinly sliced, seasoned with salt and pepper mixed with a little chopped parsley and minced fried onions; fried in butter in the form of an omelet.

Sauté, also called Home fried, Cottage fried German fried, are thinly-sliced cold boiled potatoes, seasoned with salt and pepper, browned on both sides in a fry pan containing butter. For RESTAURANT service they should be served in the form of an omelet, nicely browned.

Stewed in Cream—Raw potatoes cut in very small dice, boiled till perfectly done, drained, put in a stew pan with a piece of good butter, seasoned with salt, covered with cream, simmered for two or three minutes and served.

Hashed in Cream—Same as stewed in cream above, but having the potatoes minced instead of cut in dice.

Hashed in Cream au Gratin—Same as above; when finished, put into scallop, or vegetable dishes, sprinkled with grated cheese and breadcrumbs, browned in the oven.

Hashed Browned—Same as the minced Lyonnaise, but omitting the parsley and onion.

Julienne—Raw potatoes cut into fine shreds, lengthwise, fried in very hot lard, taken up, drained, sprinkled with salt and parsley dust.

Stewed With Bacon—Bacon cut in small pieces, fried well done, drained, mixed in with stewed potatoes in cream.

à la Reitz—Shape of squares, but two inches long, cut with a scallop knife; fried like French fried.

à la Villageoise—Cold boiled potatoes, minced and simmered in Béchamel sauce.

Saratoga Chips—Very thin shavings of peeled raw potatoes, steeped in ice water to draw out the starch and become crisp; fry a few at a time in very hot lard.

Broiled—Cold boiled potatoes, cut one-quarter inch thick, lengthwise, dipped in melted butter, then in flour, broiled and served with Maître D'Hôtel butter poured over.

Potatoes Are Much Improved if peeled and laid in cold water overnight. It saves time in the morning and they are whiter and nicer in consequence.

In Steaming Potatoes, put a cloth over them before putting the lid on; they will take less time to cook and be much more mealy than when done in the ordinary way.

To Extract Frost From Potatoes: After paring put them into cold water for an hour, boil them with a bit of saltpetre and the sweet taste will be removed.

Potatoes Baked in Their Skins will always come out more dry and mealy, if a small piece be cut off ONE end, to allow steam to escape in the cooking.

Sometimes, by Accident, When Potatoes Are Boiling, the water boils over on to the range and makes a most disagreeable smell. A little baking soda thrown on to any burning overflow of this nature, will immediately drive away all odors.

HOT BREADS AND CAKES.

Dry, Dipped, Buttered, Milk and Cream toast, Corn muffins, Wheat muffins, Rusks, Vienna rolls, Crescents, Parker house rolls, Pocketbook rolls, German rolls, Popovers, Graham rolls, Plain rolls, Split rolls, Graham muffins, Apple cake, Peach cake, Apricot cake, Beaten biscuit, Boston brown bread, Brioches, Coffee cakes, Sweet cakes or buns, Cornbread or Johnny cake, Plain and sweet doughnuts, Zwieback, Kugelhuph, Buckwheat, Corn, Flannel, Wheat, Graham, Rice, Hominy and Cerealine griddle cakes, and also Butter cakes.

DRINKS.

Black, Green, Young Hyson, English Breakfast, Ceylon, Oolong, Pekoe, Orange Pekoe and mixed teas, Cocoa, Chocolate, Coffee, Hot milk and cream.

EUROPEAN PLAN BREAKFASTS.

SPECIAL SINGLE BREAKFASTS.

Service for One Person.

6 to 11 a. m.

Hotel Lincoln, Pittsburgh, Pa.:

No. 1—Twenty-five Cents.

Coffee or Tea
Rolls and Butter

No. 2—Fifty Cents.

Coffee or Tea
Rolls and Butter
Boiled or Scrambled Eggs
or Omelet, plain

No. 3—Fifty-five Cents.

Coffee or Tea
Rolls and Butter
Poached or Scrambled Eggs
and Bacon
or Corned Beef Hash
or Lamb Hash
Baked or Fried Potatoes.

No. 4—Sixty Cents.

Coffee or Tea
Rolls and Butter
Bacon or Ham and Eggs
or Ham Omelet
Baked Potatoes

No. 5—Sixty Cents.

Coffee or Tea
Rolls and Butter
Poached Eggs on Toast
or Corned Beef Hash, one Egg
or Broiled Bluefish
Baked Potatoes

No. 6—Sixty Cents.

Coffee or Tea
Rolls and Butter
Liver and Bacon
or Liver and Salt Pork
or One Chop and Fried or
Baked Potatoes

No. 7—Sixty-five Cents.

Coffee or Tea
Rolls and Butter
Broiled Tripe
or
Broiled Lamb Kidneys
Fried or Baked Potatoes

No. 8—Sixty-five Cents.

Coffee or Tea
Rolls and Butter
Chipped Beef in Cream or
Calf's Liver and Bacon
Baked or Fried Potatoes

No. 9—Seventy-five Cents.

Coffee or Tea
Rolls and Butter
Chicken Livers en Brochette or
Beefsteak and Baked or
Fried Potatoes

No. 10—Eighty Cents.

Coffee or Tea
Rolls and Butter
Spanish Omelet
Or Lamb Hash, Poached Egg
or two Lamb Chops and
Potatoes any style

No. 11—Eighty-five Cents.

Coffee or Tea
Rolls and Butter
Chicken Hash or Small Sirloin
or Broiled Salmon and
Potatoes any style

No. 12—Ninety Cents.

Coffee or Tea
Rolls and Butter
Chicken Hash, Poached Egg
Potatoes any style

No. 13—One Dollar.

Coffee or Tea
Rolls and Butter
Small Sirloin, Bacon or Small Tenderloin
and Potatoes any style

No. 14—One Dollar and Ten Cents.

Coffee or Tea
Rolls and Butter
Small Tenderloin and Bacon
Potatoes any style

Hotel Grunewald, New Orleans:

No. 1—Twenty-five Cents.

Coffee or Tea, Cream
Toast or Rolls and Butter

No. 2—Forty Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Two Boiled Eggs
Lamb Chops or Veal Cutlet, Plain
Baked or Boiled Potatoes

No. 3—Fifty Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Three Poached Eggs on Toast
Corned Beef Hash, Browned
Baked or Boiled Potatoes

No. 4—Fifty Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Calf's Liver and Bacon, Broiled
Broiled Lamb Kidneys on Toast
Baked or Boiled Potatoes

No. 5—Fifty Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Broiled or Fried Sausage Tripe Lyonnaise
Baked or Boiled Potatoes

No. 6—Fifty Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Salt Codfish in Cream Stewed Veal Kidney
Baked or Boiled Potatoes

No. 7—Sixty Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Broiled Bacon and Two Poached Eggs
Roast Beef Hash, Browned
Baked or Boiled Potatoes

No. 8—Sixty Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Scrambled Eggs with Bacon
Codfish Cakes with Salt Pork
Baked or Boiled Potatoes

No. 9—Sixty Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Oysters on Spit Lamb Hash
Baked or Boiled Potatoes

No. 10—Seventy-five Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Veal Cutlet, Breaded, Tomato Sauce
Hamburger Steak with Onions
Baked or Boiled Potatoes

No. 11—Seventy-five Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Spanish Omelet
Lamb Hash with Two Poached Eggs
Baked or Boiled Potatoes

No. 12—Seventy-five Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Omelet with Kidneys
Broiled Salmon Steak, Tartare Sauce
Baked or Boiled Potatoes

No. 13—Seventy-five Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Fillet of Sole Figaro
One English Mutton Chop
Baked or Boiled Potatoes

No. 14—Eighty-five Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Three Poached Eggs, Devil Sauce
Sirloin Steak and Bacon
Baked or Boiled Potatoes

No. 15—Eigty-five Cents.

Coffee or Tea, Cream, Toast or Rolls and Butter
Salt Mackerel, Butter Sauce
Small Tenderloin Steak, with Bacon
Baked or Boiled Potatoes

No. 16—One Dollar.

Coffee or Tea, Cream, Toast or Rolls and Butter
Omelet with Asparagus Tips
Broiled Bluefish
Chicken Hash on Toast
English Mutton Chop, with Kidney and Walnuts
Baked and Boiled Potatoes

AMERICAN PLAN BREAKFASTS.

The Grand, Indianapolis:

Assorted Fruits Cantaloupe
Chicken Broth in Cups
Breakfast Food or Rice, with Cream
Fried Butter Fish, Tartar Sauce
Salt Mackerel
Radishes Young Onions Sliced Tomatoes
Broiled—Tenderloin Steak, Plain or with Madeira Sauce
Lamb Chops, Plain or Jardiniere
Veal Kidneys, with Bacon
Fried Spring Chicken, Cream Sauce
Vanilla Fritters, au Benedictine
Eggs as Ordered
Omelets Plain or with Preserves
Potatoes—German Fried, Baked or Shoe String
Graham, Rye or Boston Brown Bread
Toast Popover Muffins Albany Rolls
Corn and Wheat Griddle Cakes Fried Mush
Honey Maple Syrup
Preserved Figs Grape Butter Apple Sauce
Cocoa Iced Tea Coffee

WEDDING BREAKFASTS—COLD.

Mayonnaise de Saumon en Caisse 1
Salade d'Homard 2
Suprême de Volaille 3
Poulet Rôti 4
Langue de Bœuf 5
Côtelettes de Mouton à la Cumberland 6
Côtelettes de Veau en Aspic 7
Boudin de Veau, Aspic de Foie Gras 8
Petit Pâté de Foie Gras 9
Emincé et Tomate   Sandwiches Assortie 10
Côtelettes à la Louise 11
Salade de Fruit 12
Gelée à la Macedoine   Patisserie Assortie 13
Crême à la Vanille   Meringues à la Crême 14
Fraises et Crème 15
Glacé 16
Eau d'Ananas 17
Dessert   Café Noir 18

Translation.

1—Cold Salmon with Mayonnaise in Cases.
2—Lobster Salad.
3—Supreme of Chicken.
4—Roast Chicken.
5—Beef Tongue.
6—Mutton Cutlets, Cumberland Sauce.
7—Veal Cutlets with Aspic Jelly.
8—Veal Pudding (of the Sausage Order), Geese Livers with Aspic Jelly.
9—Small Raised Pie of Geese Livers.
10—A Border of Tomatoes with a Center of Small Slices of Meat or Fish—Assorted Sandwiches.
11—Cutlets of Something (not stated) Dressed in a Style Known Best to the "Chef."
12—Fruit Salad.
13—Wine Jelly Containing Fancy Fruits—Assorted Pastry.
14—Vanilla Cream—Cream Meringues.
15—Strawberries and Cream.
16—Ice Cream.
17—Pineapple Ice.
18—Dessert and Black Coffee.

WEDDING BREAKFASTS—HOT.

Menu of the wedding breakfast served at the Guggenheim-Spiegelberg wedding at the Hotel Majestic, New York City, April 19, 1897. The bridal party sat down to a heart shaped table at the head of the dining-room, while the other tables all faced it. Each guest received a pretty silver egg as a souvenir, within the same being a piece of wedding cake. There were twenty-five present.

Strawberries
Little Neck Clams
Chablis Superieur
Celery Radishes Olives Salted Almonds
Gherkins Anchovy Appetizer Russian Eggs
Essence of Chicken in Cups
Old Olorosa
Brook Trout, Sauce Hollandaise
Johannisberger Claus Cucumber Salad
New Parisian Potatoes
Spring Lamb Chops à la Beulah
Grand Vin
Chateau Pontet Canet New Peas French Style
Veuve Cliquot Broiled Squabs on Toast
G. H. Mumm's Compote of Mixed Fruits
Perrier Jouet
Asparagus with Butter Sauce
Otard Dupuy's Fancy Forms of Ice Cream
Grande Fine Champagne
Liqueurs Assorted
Petits Fours Biscuit Mousseline
Pièces Montées Fruit Dessert
Mocha

LUNCHEON.

Luncheon is defined as a light MIDDAY meal, hence heavy soups, joints, etc., should not be served, but light soups, entrées, salads and cold meats, with desserts form the luncheon MENU. From the soups, might be taken the light creams, broths, bouillons and consommés, such as:

Beef and Celery Bouillon—Which is a strong beef broth, having strips of celery cut size and shape of matches, boiled in it till done (being first blanched).

Beef Broth with Rice—Take beef stock, add to it some roast beef bones, simmer for two hours, strain, skim, add washed rice at the rate of two ounces to the gallon, simmer slowly till done, and serve.

Beef Bouillon aux Croûtons—Make the beef broth preceding, instead of the rice, serve with small squares of bread, evenly browned in the oven.

Bouillon Blanc or White Broth—Make a rich white broth of veal, giblets, celery, parsley, onions, carrots and turnips, use no herbs or spices, strain and serve with croûtons.

Calf's Head à la Duchesse—Which is rice boiled till soft in chicken broth, rubbed through a sieve, mixed with an equal quantity of Suprême sauce, strained, small quenelles and diced pieces of veal added, and served.

Chantilly—Which is a thin purée of green peas, having a slight flavor of MINT and green onions.

Chicken Gumbo—Which is a strong chicken stock, flavored with thyme and minced red peppers, thickened lightly with ROUX, boiled, skimmed, okra added and simmered till green and gelatinous; now add boiled rice, and small squares of chicken breast that has been sautéed.

Chicken Broth with Rice—Which is a strong clear chicken broth, with boiled rice added.

Chicken à la St. Mande—Which is a thin cream of chicken, containing a chicken purée, shred chervil, boiled rice and sliced stuffed cucumbers.

Chicken à la Colbert—Which is a strong chicken broth, slightly thickened with corn starch, asparagus heads added, and a poached egg in each plate.

Chicken à la Printanière—Which is a strong chicken broth, lightly thickened with ROUX, and containing balls of varicolored vegetables size of peas, green peas, and small quenelles of chicken.

Cream of Asparagus—A rich bouillon-blanc, add to it asparagus stalks, boil till tender, pass through a sieve bring to a boil again, thicken with ROUX, add equal quantity of cream sauce, and some asparagus heads.

Cream of Cucumbers—Sliced cucumbers and onions boiled in mutton stock till soft and tender, thicken lightly with ROUX, rub all through a sieve, add an equal quantity of Bèchamel, season and serve.

Cream of Celery—Into some bouillon-blanc put a knuckle of ham, a few onions, plenty of outside stalks of celery, a few blades of mace, let boil till celery is soft, take out the ham, thicken lightly with ROUX, rub all through a sieve, add an equal quantity of Bèchamel, season and serve.

Cream of Corn—Grate raw corn into strong chicken broth, add some minced onions, chopped parsley and diced raw salt pork, boil till done, rub all through a sieve, add an equal quantity of Bèchamel, season and serve.

Cream of Tomatoes—Make a thin purée of tomatoes, without herbs or spices, but boil in it a piece of salt pork; when ready, add an equal quantity of rich Vélouté sauce, season and serve.

Cream of Oysters—Scald the oysters, drain, skim, into the liquor put salt, pepper, mace, cayenne, a little Harvey sauce and anchovy essence, boil up, thicken lightly with ROUX, skim, strain, add an equal quantity of Bèchamel, put in the scalded oysters, and serve.

Cream of Clams—Same way of making as cream of oysters, using clams instead of oysters; when about to serve, add a little chopped parsley.

Cream of Scallops—Made the same as cream of oysters, using scallops instead of oysters.

Cream of Rice—There are several ways of making a cream of rice soup. But the following is nice for luncheon. Take washed rice and boil it in thin Vélouté sauce till soft, rub it through a sieve, add to it an equal quantity of Bèchamel, serve with Royal custards and green peas.

Creme Francaise—Make a rich cream of chicken from chicken consommé, simmer in it some pearl tapioca, add some very green peas, season and serve.

Clear Green Turtle—A consommé made of turtle meat, fins and head, seasoned with onions, carrots, sweet basil, mace, bay leaves and whole pepper; when nearly done, add some reduced chicken consommé or glaze, finish with cayenne, lemon juice and Madèira or sherry wine.

Julienne—Take some finely shredded vegetable, sauté them in butter with a dredging of sugar, add them to a good chicken consommé, simmer till done, season and serve.

Lobster à l'Indienne—Make a mulligatawney soup from fish broth (court-bouillon) and add fresh lobster cut into small squares.

Lobster à la Marinière—Court-bouillon, seasoned with carrots, turnips, onions and celery, a little anchovy essence, thickened with corn starch, simmered till clear, then add some very small clams, lobster butter, small onions, cut up meat of lobster, finish with sherry wine.

Lobster à la Créole—Court-bouillon, mixed with an equal quantity of créole sauce, boiled, add cut up lobster meat, boiled rice, and a little chopped green mint.

Ox Tail Clear—A consommé made of rich brown stock of roast meats, poultry and a flavor of ham, containing circular slices of carrot, white and yellow turnip, to correspond with the slices of ox tail, finish with port wine.

Potage Alexandrina—Is a cream of chicken soup, containing all kinds of vegetable roots, passed through a meat cutter, blanched, then simmered in the soup till done.

Potage à la Carmelite—Which is a strong white broth, with an equal quantity of purée of lentils, brought to a boil, lightly thickened with ROUX, and served with croûtons.

Potage Imperial—Which is a purée of celery that has been cooked in milk, added to an equal quantity of chicken consommé, and brought to a simmer.

Tomato à l'Anglaise—Is a cream of tomatoes, containing ham and chicken cut in small squares, and green peas.

Veal Broth with Celery—Is a strong bouillon-blanc, with celery shredded and cut in one-inch lengths.

Venison à la Royale—Is a strong game consommé, made of the head, neck, shank and trimmings of venison, flavor with mushroom catsup, Madèira wine, and serve it with Royal custards and diced venison in the plate.

Veal à la Poissy—Equal parts of Vélouté and Bèchamel sauces, brought to a simmer, and vermicelli simmered in it till done and served with it.

Vermicelli with Tomatoes—Into a court-bouillon boil some parsley and sweet herbs, strain into an equal quantity of tomato purée, simmer some vermicelli in it till done.

Vegetable—All kinds of vegetables, carrots, turnips, onions, leeks, tomatoes, corn, peas, lima beans, string beans, cauliflower, etc., boiled in a nicely flavored meat stock.

Consommés of any style or garniture are appropriate for luncheon.

RELISHES.

Spiced clams, oysters, shrimps, sardines, caviar, mangoes, pin money pickles, olives plain or stuffed, tomatoes, radishes, celery, beets, salted almonds and pecans, peanuts, prawns, anchovies, cheese straws. The different varieties of sausage, such as Arles, Cervelat, blood pudding, Salami, etc.

Potted meats spread on strips of bread or toast or crackers, such as potted ham, tongue, chicken, chicken livers, foie gras, etc. Small patties or bouchées, canapes, croûtons, fancy toast, ramequins, dill pickles, pickled onions, chow chow, tunny, pickled walnuts, chutney, walnut, mushroom and tomato catsup are all appropriate luncheon relishes.

FISH.

Any of the fish with the accompanying sauces, garnitures and fancy potatoes, that will be found under the heading of fish, are appropriate for luncheons.

ENTREES.

In looking over some recent luncheon menus, I note prime roast beef, roast sirloin of beef, roast beef, baron of beef, but I also notice that these luncheon menus emanate from transient houses which cater to the people who practically want dinner in the middle of the day, and do not care to wait for a table d'hôte at supper. Presumably therefore a heavy joint is admissible in some cases for luncheon. But the exception only serves to prove the rule, and heavy joints should be omitted from the luncheon bill of fare, and light entrees served, such as follows:

Braised Beef Palates—Soak the palates a few hours in salted water, blanch them, scrape off the hard skin, braise them with spices and vegetables, take up and press them between boards till cold, trim them into even shaped pieces, make hot in a demi-glaze, serve with Italian sauce poured over and a border of peas.

Beef Palates Grillé—Prepare the palates by blanching as above, when scraped, put them in a Vélouté sauce, containing chopped parsley, thyme and shallot, simmer till tender, then take up and roll in fresh grated breadcrumbs, broil a nice brown, and serve with Piquante sauce.

Beef Palates en Fricassée—Soak the palates in salted water over night, blanch them, scrape off the hard skin, cut in one-inch pieces, and simmer till tender in sauce Chambord; make a border of rice on the dish, and serve the palates in the center.

Beef Palates en Croûstade—Prepare same as the preceding, but cut the palates in neat squares, when ready to serve, fill some fancy croûstades with the mixture.

Beef Palates au Gratin—Take the preceding mixture and fill scallop shells with it, sprinkle with grated breadcrumbs and melted butter, brown a fine color in the oven.

Beef Palates à la Financière—Soak, blanch and skin the palates, simmer till tender, about four hours, in white stock containing parsley, celery, onion, garlic, mace and cloves, take up and drain the palates, press them; when cold, trim the full length and width, spread with quenelle farce, roll up, tie, make hot in a demi-glaze, dish up, pour over a little of the demi-glaze and garnish with slices of mushrooms and olives.

Lyonnaise of Beef Palates—Prepare the palates as for the preceding except that after trimming they should be simmered in a sauce Robert, and served with either a purée of onions or smothered onions.

Beef Palate Croquettes—Cold cooked palates, cut in very small squares, mixed with D'Uxelles sauce to a croquette consistency, cooled, made into croquettes, fried and served with a brown Italian sauce.

Patties of Beef Palates—Cold cooked palates a half part, cold cooked sweetbreads and smoked beef tongue, each a fourth part, made hot in a thick Madèira sauce, filled into patty shells, and served.

Braised Ox Joints—Cut the center part of the ox tail into three joint pieces, blanch them, braise with herbs and vegetables till tender, serve with a chestnut purée as a border, and a demi-glaze poured over the joints.

Curried Ox Joints—Cut and blanch the joints as above, roll each piece in curry powder, and lightly fry them with some minced onions a fine golden color, add some flour, fill up with good beef stock, simmer till tender, make a border of rice on the dish, place the joints in the center and strain the sauce over.

Haricot of Ox Joints—Cut and blanch the joints as above, roll them in flour and fry a golden color in butter, take up, and in the same butter lightly fry some carrots, onions and turnips, add some flour, moisten with good beef stock, put in the joints and simmer till tender, skim off the fat and serve with the vegetables.

Beef Tongue, Braised—Soak fresh beef tongues in lukewarm water to draw out the blood, lard the tongue with strips of larding pork, braise very slowly about three and a half hours, serve with tomato or piquante sauce.

Broiled Beef Tongue, Sauce Hachee—Braised beef tongue, as above; when cold, cut on the bias, about one-quarter inch thick slices, dip in beaten eggs, then in breadcrumbs, broil a golden color, and serve with a sauce composed of minced capers, gherkins, olives and mushrooms, mixed thickly into a brown Italian sauce.

Scalloped Beef Tongue au Gratin—Prepare the tongue as for braised above, let get cold, cut into small squares, and mix it with brown Italian sauce, fill scallop shells with the mixture, sprinkle with breadcrumbs and melted butter, brown in the oven and serve.

Broiled Sausages with Rice—Take Deerfoot farm, or the ordinary sausages, place them between an oyster broiler, broil slowly till done over a slow clear fire, put a mound of boiled rice in the center of dish, the sausages on top of the rice, and some good brown gravy poured around the rice.

Pickled Lamb Tongues Vinaigrette—Take some pickled lamb tongues, blanch them to take off the woody taste of the keg, make a Vélouté sauce, and work into it some minced capers, gherkins and parsley, heat the tongues in the sauce, and when serving sprinkle with chopped yolks of egg.

Brochette of Oysters—Take medium sized oysters, and thin pieces of sweetbread (cooked) and roll them in a mixture of finely chopped parsley, shallots, seasoned with salt, pepper and powdered thyme; now take a piece of parboiled bacon and slice it very thin, roll it round the oyster and sweetbreads, stick about four to six of these rolls on a skewer, dip in beaten egg, roll in fresh breadcrumbs, fry a golden brown, serve on toast, garnish with quartered lemon.

Broiled Oysters, Maître D'Hôtel—Take the largest sized oysters, drain, dip them in olive oil or melted butter, season with salt and pepper, roll them in equal parts of cracker and fresh breadcrumbs mixed together, place them on a hot, well-greased broiler, and broil them for about two minutes on both sides to a nice brown, serve on toast, and pour over a Maître D'Hôtel butter flavored with reduced oyster liquor.

Oysters en Croûstade—Take either a croûstade shell made of frying batter, or one made of a roll or of bread, and toasted or fried, fill it with the oyster filling made by scalding some oysters, cutting them into pieces of medium size, heat them in a Véloute sauce containing a little anchovy butter.

Oysters on Toast, au Four—Cut slices of bread about one-quarter inch thick and six inches long by two inches wide, toast a nice brown, spread butter on both sides, lay on a baking pan, place five large oysters across each piece, sprinkle with salt, pepper and finely chopped parsley, put in a quick oven till set, serve very hot, garnish with quartered lemon.

Stuffed Oysters, au Gratin—Take the largest oysters, split them in the thick part, and stuff them with a mixture of finely minced egg yolks, a little cooked bacon, salt and chopped parsley, dip them in freshly grated breadcrumbs, put about four in a scallop shell, pour over a Véloute sauce flavored with anchovy butter, sprinkle with crumbs, brown in the oven for five minutes and serve very hot.

Broiled Stuffed Oysters—Prepare the same as the preceding before putting into the scallop shells; dipped in melted butter, broiled, served with Venitienne sauce.

Oysters with Bacon on Toast—Take large oysters, pour over them boiling water, drain, season, roll each one in a thin strip of bacon, dip in milk, then in flour, plunge into very hot lard, take up and serve each one on a circle of buttered toast.

Oysters à l'Indienne—Blanch some medium sized oysters, drain, take the liquor from them and boil it with milk, make a curry sauce with it, strain, add the oysters, make a border of rice on the serving platter, fill the center with the curried oysters, and serve.

Oysters à la Poulette—Blanch medium sized oysters in their own liquor, skim, drain, use the liquor thus obtained to make a Hollandaise sauce, add a little chopped parsley, put in the oysters, and serve either on toast or in cases or scallop shells.

Oyster Patties or Vol-au-vents or Bouchées—Are shells of puff paste filled with the mixture à la poulette above, although some cooks add a few sliced mushrooms, anchovy essence or butter, lobster butter, or use a cream sauce, according to their fancy, but the writer has found the poulette mixture sells best.

Oyster Canapés or Creamed Oysters on Toast—Blanch some medium sized oysters, drain, mix the liquor with cream, boil it, add a little roux, sauté the oysters in butter, put them on toast, and pour the cream sauce over them.

Oyster Cromeskies—Are the same as oysters with bacon on toast above, but some cooks dip them in batter, instead of milk and flour; either way is right.

Croquettes of Oysters—Blanch the oysters, drain, cut in small pieces, take the liquor and boil it with milk, fry some minced shallots and mushrooms a light color in butter, add flour, moisten with the boiling milk, keeping it thick, season with salt, pepper and anchovy essence, add the oysters, shake up without mashing them, cool, make into croquettes, fry a golden color, and serve with oyster sauce, or quartered lemon.

Fricassée of Oysters—Blanch medium sized oysters, drain, add the liquor to a thick Vélouté sauce, reduce and add a liason of yolks and cream, beat in a little sherry wine, grated nutmeg and a pinch of red pepper, place the oysters on toast, pour over the sauce and serve.

Oysters à la Dauphine—Blanch medium sized oysters, use the liquor when cool to make a pancake batter, sauté the oysters in butter, sprinkle them with finely chopped parsley, make the griddle cakes, lay one on the serving plate, cover with the oysters, put another pancake on top, pour a little oyster sauce around the base, and serve.

Oyster Pie (individual)—Take scallop dishes, fill with the fricassée mixture above, cover with a thin rich baking powder crust, brush over with beaten egg, bake in quick oven, and serve very hot.

Oysters Sautés—Take large oysters, season with salt and pepper, roll them in grated breadcrumbs, fry quickly in butter till just set, serve on toast, garnish with lemon; these should be cooked to order.

Oysters à la Villeroy—Take large oysters, blanch, drain, dip in villeroy sauce, roll thickly in fresh grated breadcrumbs, fry a golden color in butter, serve on toast, and garnish with quartered lemon.

Scalloped Oysters—Lightly blanch medium sized oysters, well butter some scallop shells, sprinkle them with equal parts of grated bread and cracker crumbs mixed together and seasoned with salt and pepper, lay in the oysters, cover them with the breadcrumb mixture; take the oyster liquor, add to it an equal quantity of cream sauce, boil up, pour over the oysters, place in quick oven till of a nice brown color and serve fresh and very hot.

Oysters en Casserole—Make the casserole of mashed potatoes, or potato croquette mixture, fill with the Poulette mixture, and serve.

Oysters à la Baltimore—Sauté the oysters in butter, add the juice to a little glaze and Madèira sauce and reduce to a half glaze, dip the oysters in and glaze them, serve on buttered toast, garnish with quartered lemon.

Oysters à la D'Uxelles—Fricassée of oysters and mushrooms put in individual molds or shells, and baked au gratin.

Oysters à l'Italienne—Macaroni boiled in one inch lengths, oysters scalded, alternate layers of both put in baking pan, sauce made of both the liquors (macaroni and oyster) thickened with egg yolks, poured over the ingredients, sprinkled with breadcrumbs and baked.

Oysters on Toast with Fine Herbs—Drain the oysters dry, roll them in flour, fry them in butter, place on toast, sprinkle with lemon juice and finely chopped chives, chervil and parsley mixed together.

Oysters à l'Orly—Blanch large oysters, drain, then marinade them for an hour or so in oil containing salt, pepper, lemon juice, minced parsley and mushrooms, dip in a good frying batter, fry a golden brown and serve with tomato sauce.

Stuffed Pigeon with Potatoes—Draw the bird as for roast, take out the breast bone, stuff it with a mixture of bread crumbs, parsley, its own liver and heart with a little bacon, salt, pepper and grated lemon rind. Put them into a saûtoir, cover with stock and simmer slowly till tender, make a mound of mashed potatoes on the serving dish, place a pigeon on top, pour over some of the gravy made from the stock the birds were simmered in.

Braised Pigeon with Flageolets—Prepare the pigeons as above, braise them slowly till tender, take up, add a good brown sauce to the contents of the braziere, reduce and then strain it over the pigeons, serve the bird on toast with a spoonful of the sauce poured over, and some flageolets that have been sautéed in butter at each end of the toast.

Compote of Pigeons—Prepare the pigeons as above, cover the breast with a broad, thin slice of fat bacon, arrange them in a saûtoir, place in the oven till the bacon takes on a rich brown color, then just cover the birds with a thin Madèira sauce, put the lid of the saûtoir on, and let remain in the oven till tender, serve on a fancy croûton, garnish with small glazed onions and mushrooms, with pieces of fried bacon.

Potted Pigeon—Bone the birds and stuff them with a mixture of breadcrumbs, suet, salt, pepper, thyme, parsley, minced onions and the heart and liver boiled together, a little grated lemon rind and yolks of egg to bind, sew them up, place them in warm water for five minutes, then place them in a stone crock that has a lid, put in with the birds a little celery, thyme, parsley, a few cloves and moisten with Madèira wine, put on the lid, and put the crock in a saucepan containing water enough to come three-quarters of the way up, let boil three hours, take up the birds, make a gravy from the contents of the crock, serve the pigeon on toast, garnish with lemon and pour a spoonful of the gravy over the bird.

Fricassée of Pigeons—Draw the birds as for roasting, take out the breast bone, stuff the aperture with a veal forcemeat, tie up, blanch, arrange in a saûtoir, cover with a Véloute sauce, put on the cover and simmer slowly till tender, serve with green peas and a fancy croûton at ends of dish.

Pigeons à la Française—Braise the pigeons till tender, split them in halves, place them on toast, pour over some of the gravy, and garnish them with stoned olives, button mushrooms, small quenelles, olive-shaped pieces of carrot and turnips that have all been simmered in chicken or veal stock till done.

Curried Pigeons with Rice—Split the birds in halves, take out the breast bone, season with salt and pepper, roll them in curry powder and then in flour, mince some onions and a clove of garlic, fry them without much color in oil of butter, take up the onions, and fry the pigeons, moisten with stock, return the onions, add a grated sour apple, and if you have them a spoonful each of tamarinds and Bengal chutney with a little preserved ginger, simmer slowly till done, take up the birds, skim off any grease from the curry, strain it over the birds, make a border of dry boiled rice around the serving dish, place two pieces of pigeon in the center, with some curry poured over.

Pigeons à la Julienne—Prepare the pigeons as for pigeon with potatoes, when tender, boil the Julienne vegetables in the stock the pigeons were simmered in, season, place the bird on a slice of toast, pour the gravy over it and place the vegetables around as a border.

Pigeon Pie à l'Anglaise—Boil the birds with some onions and a piece of salt pork till tender, take up and drain, and into each bird put a mixture composed of a hard boiled egg, a teaspoonful of butter, a pinch of salt, pepper, thyme and parsley, make a sauce with the liquor they were boiled in, add to it a little thyme and parsley, place the birds in a baking pan, pour over the sauce, cover with a good short crust, and bake a golden brown.

Pigeons sur Croûstade, Financière—Lard the breast of the birds with bacon, arrange them in a saûtoir, moisten with chicken stock, and simmer till tender, reduce the gravy to a glaze, roll the birds in it, and serve each one on a fancy croûstade, pour over a little sauce Financière, and garnish the base with a ragout of truffles, mushrooms, cocks-combs and quenelles of chicken.

Salmis of Pigeons—Take cold cooked pigeons, split in halves, arrange in a saûtoir, moisten with a game sauce, add a glass of sherry wine, serve the birds on fancy croûtons, pour over a little of the sauce and garnish with stoned olives.

Roast Squab with Tomatoes—Take young pigeons and stuff them with breadcrumbs seasoned with salt, pepper, butter, minced parsley and onions boiled in broth, add an egg to bind, cover the breasts with broad thin slices of bacon, roast, take up, add to the pan they were roasted in some Espagnole and a dash of Worcestershire sauce, boil up and strain, then add to it a little tarragon vinegar and chopped parsley, serve a spoonful over each bird, and garnish the dish with sautéed tomatoes.

Roast Squab à l'Americaine—Is prepared like the preceding, but are garnished with slices of broiled bacon, and plain gravy poured around.

Squabs à la Crapaudine—Draw the birds as for roasting, then without detaching the parts, cut the breast from the tip to the wing joint, turn the two ends so as to look like a frog, flatten with a blow of the cleaver, dip in melted butter, then in fresh grated breadcrumbs, and broil slowly till done, serve with a sauce crapaudine.

Sauté of Squabs with Estragon—Split the birds down the back, flatten with the cleaver, season, roll in flour, fry in butter, when done, take up, and add flour to the butter they were fried in, moisten with stock, boil up and strain over the birds, add some chopped tarragon leaves and a spoonful of tarragon vinegar.

Broiled Woodcock on Toast—Split the woodcock down the back, turn the head down so as to use the beak to pin the legs, season with salt and pepper, dip in olive oil and broil RARE quickly over a hot clear fire, serve on toast, pour over some Maître D'Hôtel butter, garnish with lemon and watercress.

Salmis of Woodcock—Take fresh ones and roast them RARE, or used cold cooked ones from a banquet, etc., split in halves, fry some minced shallots in butter, add to it some fresh breadcrumbs, moisten with Madèira sauce, add a glass of Madèira and the juice of a lemon, simmer, put in the birds and keep very hot without boiling, serve with fancy croûtons. AS THE BIRDS SHOULD BE RARE, it is best to simmer them for about three minutes, to order, then the last guest is served as good as the first.

Braised Quail with Celery—Singe, draw and wipe the quail, cover the breast with a thin strip of fat bacon, arrange in a saûtoir, with some bacon trimmings and a thinly sliced onion and carrot, place in oven till of a golden color, moisten with a little strong chicken stock; when done, take up, and make a sauce from the residue of the saûtoir, cut celery into Julienne strips, strain the sauce over it and simmer till tender, serve with the quail.

Quails en Compote, Garni—Singe, draw and wipe the quail, turn their legs inside, fry some diced blanched bacon in butter; when done, take up, fry the quail in the fat thus obtained to a light color, add flour to the fat, moisten with chicken stock, add some small pickling onions, a few mushrooms, and a little parsley, let simmer till the onions are done, take out the parsley, put in the quail, simmer till cooked, serve on toast with some of the sauce poured over, and garnish with the onions, mushrooms and bacon.

Quails à la Crapaudine—Cut the birds as for squabs à la crapaudine, dip in melted butter, roll in fresh grated breadcrumbs, broil a good color, serve on toast with Italian sauce.

Quails à la Turque—Fry the quails to a light color in melted butter, take up the quails, put into the fat some well washed rice with a sprig of thyme and a bunch of parsley, let fry for a few minutes, put back the quails, moisten to twice the height of the rice with chicken stock, adding a little tomato purée; when the rice is done, make a mound of it on the serving dish, place a quail on top of the mound, and serve.

Quails à la Marseillaise—Braise the birds with bacon; when done, serve them on top of a purée of very green peas flavored slightly with mint, garnish with fancy croûtons, and a border of green peas in a demi-glaze.

Quails à la Macédoine—Braise the birds with bacon and white wine; when done, take up, reduce the liquor they were braised in to a glaze, moisten with a rich Vélouté sauce, dip the quail in the sauce, serve on a fancy croûton, place a few French string beans diagonally across the breast, and serve a spoonful of macédoine of vegetables at ends of dish.

Quail à la Bigger—Singe, draw and wipe the quail, take a small onion, remove its center, fill the aperture with the liver of the quail, take a large sweet potato, cut a lid from the top, remove the inside leaving half an inch thick on the sides, put onion in the quail and the quail in the potato, put on the lid and bake till the potato is done, serve on a folded napkin.

Snipe Sauté au Croûton—Take the clean intestines of the snipe with a few chicken livers, minced fat pork and breadcrumbs, fry in butter, moisten a little with game sauce, when done, rub the whole through a sieve, spread it on fancy shaped toast, and place a snipe that has been sautéed on top, pour over and around a game sauce.

Snipe en Croûstade, à la Moele—Draw the birds, mince the clean intestines with a little fat pork, chives, chervil and parsley, season with salt and pepper, stuff the birds with it, roast quickly in a hot oven, serve on a fancy croûstade, pour over a little bordelaise sauce, and garnish with slices of fried marrow.

Ragout of Snipe—Draw and wipe the birds, roast them in a quick oven, when done, take off the breast and split it, take the legs and back with a little minced ham and onion and pound in a mortar, then put in a saûtoir with a game sauce, add the juice of a lemon, simmer and strain into another saucepan containing the breasts, keep hot without boiling, and serve on fancy croûtons, garnish with toast and lemons.

Salmis of Snipe—Take cold roast snipe, split the breast in halves, pound the legs and back and put them with some sweet herbs, minced shallots and a couple of cloves into a saûtoir, fry in butter for a few minutes, moisten with a Bordelaise sauce, add a glass of claret, reduce, strain it over the breasts in another saûtoir, simmer, and serve on toast.

Reed Birds à l'Epicure—Draw and wipe the birds, place an oyster inside the bird, cut a sweet potato in halves, hollow out enough room to nest the bird, close the potato, tie with a string, bake till done, serve with the string removed and retied with white ribbon.

Reed Birds en Brochette—Draw and wipe the birds, wrap each with a thin strip of bacon, run them on a skewer, place on a pan, put in a quick oven, when done serve on toast, and garnish with lemon and watercress.

Reed Birds with Mushrooms—Draw and wipe the birds, peel medium sized fresh mushrooms, remove the stalks, put the top inside the bird, arrange the birds in a saûtoir, season with salt and pepper, add the stalks of the mushrooms sliced, cover the whole with either pure cream or thin Vélouté sauce, put on the lid and let reduce without stirring till nearly dry, serve the birds on toast and garnish with mushrooms.

Reed Birds en Caisse—Take either fancy paper or paste cases, line with game forcemeat, draw and wipe the birds, replace the liver and heart, put a bird in each case, cover with a thin strip of bacon, roast slowly till done, serve.

Reed Bird en Vol-au-vent—Have the vol-au-vent made OVAL in shape, bone and stuff the birds with a quenelle farce, roast quickly till done, place a bird in each vol-au-vent, serve with a good Villeroy sauce.

Broiled Reed Birds on Toast—Draw and wipe the birds, insert an oyster in each, season and brush over with olive oil, broil over a quick fire, serve on toast with Maître D'Hôtel.

Reed Birds à l'Italienne—Boil some rice in water till well cooked; strain and wash, put back on the range, and moisten with game stock and reduce slowly till near dry, now mix in one-eighth of its quantity of Parmesan cheese, season with salt and pepper, beat to a paste, pour into a buttered pan and let get cold, when ready stamp out pieces of an oval shape about four inches long, two and one-half wide and one inch thick, dip in beaten eggs and roll in bread crumbs, mark out the center, bake a golden brown, remove a little of the center, fill its place with game forcemeat, place a roasted reed bird on top, and pour a little Italian sauce around.

Thrushes, Ortolans, Larks and Rice Birds may be cooked and served like **Reed Birds.**

Broiled Plover on Toast—Wipe the birds but do not draw, broil over a clear fire, basting often with butter, serve on toast, garnish with a croûton spread with currant jelly.

Roast Plover sur Croûstade—Wipe the birds but do not draw, spread a thin piece of fat bacon over the breast, roast quickly till done, serve on a fancy croûstade with a little game sauce poured over.

Breast of Plover en Salmi—Wipe but do not draw the birds, roast, take off the breasts, and simmer them in a game sauce containing minced mushrooms, take the trail of the birds, spread it on fancy croûtons, serve the breasts on a Duchesse potato, pour the sauce around, and garnish with croûtons.

Salmi of Partridge—Roast the birds; when cool take off the legs and breast, which split, take the backbone and trimming with a little bacon, minced onion, bayleaf, thyme and whole peppers crushed and simmered in some Espagnole, when reduced, strain it over the cut partridges in another saûtoir, add a glass of sherry, simmer for a few minutes and serve.

Braised Partridge, Piqué—Lard the breasts of the birds, arrange them in a 'saûtoir with sliced vegetables and sweet herbs, cover with a buttered paper, place on the lid, and put in a slow oven to cook in its own steam for about two hours; when done, take up, add some game sauce to the liquor in the saûtoir, reduce, strain and add a glass of sherry wine, when serving, pour the sauce around not over the birds.

Partridge Sauté au Rissotto—Take young birds, joint them, season with salt and pepper, fry them lightly in butter, take up, into the butter they were fried in add flour to make a roux, moisten with game stock made from the backbone and trimmings, add the juice and little of the grated rind of a sour orange, put in the fried birds, simmer slowly till tender, serve with a border of rissotto.

Breast of Partridge Larded and Fried—Take the breasts and lard them, season with salt, pepper and powdered thyme, dip in beaten egg and roll in fresh breadcrumbs; arrange in a saûtoir, pour over melted butter, place in a moderate oven and brown nicely on both sides, serve on a fancy croûton with a little Richelieu or Sultana sauce poured around.

Epigramme of Partridge with Mushrooms—Take young partridges, remove the breasts, lard them, bread and fry half of them as in the preceding recipe, slowly broil the remaining half, so that you have one plain and one breaded, dish up one of each, points crossing each other, garnish with mushrooms in a sauce Fumet.

Partridge à la Bèchamel—Take young birds, draw and wipe dry, arrange in a saûtoir, cover with BOILING water, add a little salt and simmer slowly till done, about twenty minutes, serve in slices with a good Bèchamel sauce poured over.

Partridge Braised with Cabbage—Take old birds, braise with sliced vegetables and sweet herbs till three parts done, take up, place in another saûtoir, add cut cabbage, pour over the liquor they were braised in, add some thin slices of bacon, if not enough liquor add some white stock, simmer till done, lightly thicken the stock, serve with the slice of bacon, and the cabbage with some of the sauce poured over.

Broiled Partridge, Home Style—Split young birds down the back, season with salt and pepper, dip in olive oil and broil well done about six or eight minutes on each side, serve garnished with slices of fried hominy and bacon, with some Maître D'Hôtel butter poured over.

Partridge à la Crapaudine—Truss the bird out like a frog, season with salt and pepper, dip twice over in beaten eggs and fresh breadcrumbs, broil slowly eight minutes over a clear fire on both sides, serve on toast with Italian sauce.

Breast of Partridge à la Colbert—Take the breasts of young birds, lard and slowly broil them till done, serve on toast with a sauce Colbert.

Hashed Partridge with Egg—Take cold partridge, cut the meat in small squares, lightly fry it in butter, add flour to make a roux, moisten with game stock, simmer for fifteen minutes, serve on toast with a neatly poached egg on top, and garnish the ends with fancy croûtons.

Emincé of Partridge—Take cold roast partridge, cut it in broad thin slices, simmer it in equal parts of white game and Godard sauces, serve on toast, garnish with fresh mushrooms.

Partridge Croquettes, Sauce Périgueux.

Croûstades of Partridge—Take cold cooked partridge, cut the meat in small squares, simmer it in a rich game sauce, add a ragout of mushrooms, cocks combs and sweetbreads, serve in croûstades, garnish with croûtons.

Patties or Vol-au-vents of Partridge—Take the preceding mixture, and fill either patty or vol-au-vent cases with it and serve.

Rissoles of Partridge, Sauce Richelieu—Make a croquette mixture of cold cooked partridge, enclose it in a thin sheet of pastry, and either fry or bake it of a golden color, serve it with a sauce Richelieu.

To tell the young birds from the old, those having tender, unworn beaks and sharp toes are the young, while the older the bird gets, more pronounced is the shape of the breast plumage that of a HORSESHOE.

Prairie Hen à la Bigarade—Take cold cooked prairie hens, slice them in suitable sized pieces, simmer them in sauce Bigarade, serve garnished with croûtons and sliced oranges.

Prairie Hen en Salmi—Roast the birds, when a little cool, cut up, and simmer in Madèira sauce just till heated again, serve garnished with stoned and blanched olives and mushrooms with fancy croûtons.

Prairie Hen à la Chevaliere—Take cold cooked birds, cut in fillets, shape them like a wing, dip in sauce Richelieu, roll in fresh breadcrumbs, then dip in beaten egg and roll again in breadcrumbs, fry them in butter in the oven to a golden color, serve with sauce Richelieu.

Prairie Hen à la Chasseur—Roast birds cut in fillets and simmered in sauce Chasseur, served garnished with fancy croûtons.

Ruffed Grouse, Spruce Grouse, Sage Hens, Moor Fowl, Capercailzie, Pintail Grouse and Black Cock may be cooked like prairie hens.

Guinea Fowl may be cooked in all the ways of partridges.

Be Careful Never to Lard any Bird of Dark Meat, birds or in fact almost any white meat may be larded, because white meats should be well done, and dark or red meats rare, therefore to lard dark meat would be to make holes for the blood to run out.

Hausenpfeffer (German Rabbit Stew)—Take rabbits, cut them into six pieces, the two legs, the two shoulders and breasts, and the back cut in two pieces, wash well, drain, then steep them for a few hours in vinegar containing thyme, carrots and onions, when ready, take the pieces, roll them in flour and fry lightly in butter, put them in a saûtoir when fried, now fry some pieces of salt pork, add them to the rabbit, with some flour, moisten with stock, simmer and skim, then add some button onions, a little thyme, and enough of the vinegar they were steeped in to give a sharp flavor, simmer till tender and serve.

Potted Rabbit—Take rabbits and bone them, cut in suitable sized pieces, put the pieces in individual jars (like bean jars) with diced bacon and mushrooms, take the bones and head, pound them, boil them with carrot, celery, onions and a little thyme, thicken it slightly, strain, and cover the meat in the jars with it, put on the lids, and bake slowly till tender; serve in the jars.

Braised Rabbit with Tomato Sauce—Take the legs and backs of rabbits, lard them, braise with bacon, onions, carrots and a bunch of thyme, when tender, take up, add thick tomato sauce to the brasiere, simmer and strain, serve it over the rabbit.

Saddle of Rabbit, Broiled—Take the whole back of the rabbit, soak it in warm salted water for an hour, take up and wipe dry, broil it well done over a clear fire, serve on toast with Maître D'Hôtel butter in which has been beaten a little currant jelly.

Sauté of Rabbit—Take the legs and saddles of the rabbit, soak them in warm water for an hour, then drain and wipe each piece dry; season, then roll in flour, fry a light color in butter, make the sauce in the same pan, boil up and skim, put back the rabbit, add some sliced mushrooms, simmer till tender, finish with the addition of a little sherry wine.

Jugged Hare or Rabbit is Practically the Same as Potted Above.

Smothered Rabbit With Onions—Take the legs and saddles, blanch and drain them, arrange in a saûtoir, cover them with a light brown sauce and let simmer for half an hour; meanwhile fry lightly plenty of small button onions, add them to the rabbit, simmer all till tender, serve garnished with onions and a fancy croûton.

Rabbit Pie à l'Eccossaise—Take the legs and saddles, cut into inch pieces, make them into a sauté, take the hearts, livers and brains and with the addition of a little grated bacon, breadcrumbs, chopped parsley and a flavoring of thyme, make forcemeat balls, lay the rabbit in the pie pan, add the forcemeat balls and some diced bacon, pour over the sauce, cover with a good short crust and bake for one hour.

Remember That the Head and Fore-Quarters of Rabbit Make Good Soups, But Are Unsatisfactory in the Form of Entrées.

Rissoles, Cannelons, Croquettes, Etc., served with curry, Italian, tomato or soubise sauces are held in esteem.

Cutlets of Rabbit, Tomato Sauce—Take the legs, roll them first in a mixture of salt, pepper and powdered poultry seasoning, then in flour, dip in beaten egg and fresh breadcrumbs, place in pan containing melted butter, put in slow oven for half an hour, or till tender and brown, serve with tomato sauce.

Epigramme of Rabbit, Piqué—Take the legs and lard them, fry one-half of them slowly till tender, and braise the other half; when serving, place a line of mashed potatoes down the center of the dish, on one side place a braised leg dipped in a brown Italian sauce, and on the other side place the fried leg dipped in a white Italian sauce, garnish the ends with fancy-shaped quenelles made of the hearts, livers and brains.

Deviled Rabbit—Take the legs and saddles, boil them for fifteen minutes, let cool, then score them slantwise in three or four places to the bone, make a mixture of melted butter, cayenne, worcestershire sauce, mustard and tarragon vinegar, thoroughly rub the cuts with the mixture, now slowly broil them of a light color, and serve garnished with croûtons and a little of the devil mixture made hot and poured over.

Fricassée and Blanquette of Rabbit is very acceptable for a luncheon entrée.

To Tell a Young Rabbit From an Old One, Press the Lower Jaw, the Jaw of the Young One Will Snap Very Easily.

Rissoles and Rissolettes, which are small rissoles, can be made from almost any kind of croquette mixture, thus enabling the economical cook to prepare acceptable and appetizing dishes from the remains of any cooked food. The easiest way to make RISSOLES is to prepare a medium stiff croquette mixture, make it up into balls of the size of a small egg, roll out a sheet of puff paste quite thin, lay the balls all along, place another thin sheet of paste over all, then with a crimped cutter about two inches in diameter, stamp out the rissoles, and fry thoroughly in hot lard or oil; the rissolettes are generally made of more costly material, such as game, crayfish, prawns, etc., etc.

Patties, Bouchées, which are small patties, and **Vol-au-Vents,** or large patties, are of endless varieties and all are appropriate for luncheon. Most all the foods for these are cut up into neat small squares, moistened with a sauce that is proper for the food, the puff paste cases filled with the hot mixture and served; thus it is easily seen that these entrées are economical in using up the remains of a previous dinner.

Canapès, which are fancy cut slices of bread toasted, are also of infinite varieties, almost any kind of tasty cold food is minced up into a savoury paste, spread on the toast, and in many cases the edges or the centers are decorated with fancy butters, whites and yolks of hard boiled eggs, slices of stoned olives, beets and other vegetables. Canapès are very appropriate for luncheon, and help the cook to use up the stale loaves of bread, and his other food trimmings.

Paupiettes are very appropriate for luncheon, and again help the cook to use up his cold meats. A paupiette is a thin slice of cold meat of any description, spread with a forcemeat made of some other cold meats, rolled up like a cork in shape, pinned with a toothpick, dipped in frying batter and fried, served with the pin removed, and with an appropriate sauce.

Sandwiches of Every Description are appropriate for luncheon.

Salpiçons form a very nice entrée for luncheon. Make the salpiçon by cutting into small dice, chicken, sweetbreads, red tongue, lamb fries, cocks kernels, cocks combs, truffles, mushrooms, ham, chicken livers, breasts of game birds, foie-gras, adding some small quenelles of veal or poultry; take some of these foods, mix them with a rich yet delicate sauce, make a border of mashed potatoes, rice, rissoto, purées of different kinds, on the serving platter, and place some of the salpiçon in the center and serve. Another way you see of making the luncheon a very good yet cheap meal for the house you work for.

Ravioles also form an appropriate entrée for luncheon, and again help the cook to use up his left-overs. A **Raviole** is essentially a poached **Rissole** or **Rissolette**; they are made of any kind of croquette mixture, rolled up size and shape of an egg, then slightly flattened, and laid on a small square piece of either **Noodle** or **Short** paste, the four ends brought over the top to a center and slightly pressed together, they are then poached in white stock for about six or seven minutes, drained, placed on a serving dish, an appropriate sauce poured over them and sprinkled with grated Parmesan cheese.

Timbales again form a savory and light appropriate entrée for luncheon; these are small molds most often lined with a paste made of one and one-half pounds of flour with a little salt and yolks of twenty-one eggs; this is also called **Noodle** paste, the paste is rolled out very thin, the molds lined with it, the interior filled with a croquette, or reduced salpiçon mixture, a cover of the paste put on the bottom, the timbale is then steamed till done; serve turned out of the molds, and with an appropriate sauce poured over.

In the few following entrées of ducks, any kind of wild duck answers the purpose, canvas back, red-head, black, butterball, ruddy, teal, etc., etc. Remember, however, always to keep the ducks as rare as possible, by that I mean, roast them rare, and when cut up and ready for the entrées have the sauce prepared, and just simmer long enough to thoroughly heat the bird through.

Fillets of Duck, au Canapè—Take the breasts of ducks, and trim them into nice fillets, make a fancy croûton for each piece, fry a golden color in butter, spread it with a farce made of the ducks' livers, and if possible, brown them with a salamander, heat the fillets in game sauce, serve with the sauce poured over the duck, garnish it with sliced stoned olives, and a croûton or canapè at each end.

Broiled Fillet of Duck à la Bigarrade—Take the raw duck, cut the breast off and divide it in two, take the remains of the duck and make into a game sauce; when nearly ready, add the grated rind and juice of a sour orange, finish and strain, take the breasts, and quickly but lightly broil them rare, put them in the sauce and simmer for a few minutes, adding a slice of sour orange for each portion, serve with a croûton at each end of the bird, and a slice of the orange on top.

Salmi of Duck With Olives—This dish is practically the same as a roast or braised bird of any game flesh; the bird is generally roasted, then cut up into suitable pieces and simmered in a brown sauce containing stoned olives, mushrooms or any plain garniture of a similar nature, hence we have salmi of duck with mushrooms, salmi of partridge, pheasant, prairie hen, etc., etc.

There are quite a number of standard authorities on cooking, who spell **Salmi** with an S (Salmis). This is wrong. A salmi is a bird roasted fresh, cut up and simmered as above explained; a **Salmis** is a cold cooked bird that has lost its rareness by becoming cold from a previous meal, or otherwise, and then made into a dish that requires re-cooking and is therefore not as good as a **Salmi.**

Venison Cutlet With Chestnuts—Trim the cutlets, broil them rare, place a rosette of chestnut purée at either end of the platter, made by passing the purée through a bag and tube, like potatoes, brown the rosettes in a quick oven or with a salamander, place cutlet in the center, and pour over a little Maître D'Hôtel butter and a croûton of jelly at the sides.

Haricot of Venison—Good way to use the shoulder; cut it up into neat pieces, fry it a light color in butter; when all is fried, add flour to the pan, moisten with stock to form the sauce, boil up, skim, strain over the meat, add a garniture of carrots, white and yellow turnips, cut with a small Parisienne spoon, and a few small onions, simmer all till done and finish with a glass of port wine and a little jelly.

Emincé of Venison—Take cold roast or braised venison, cut it into neat thin slices, make it hot in a game sauce, serve it on toast, garnish the rinds with croûtons, and the sides with Hollandaise potatoes.

Venison à l'Epicure—This dish is made to order as it takes but a minute or two to prepare. Trim cold roast venison into slices about one-quarter inch thick and three inches long and one and one-half inches wide, have equal quantities of currant jelly and butter up to the boiling point in a saûtoir or chafing dish, season the venison with salt and pepper, make it hot in the sauce, and serve with a croûton at each end of the dish.

Venison Croquettes served with a brown sauce containing a glass or claret, and a piece of currant jelly melted in it are very acceptable for luncheon.

Venison Hash with a fancy border of mashed potatoes is good.

Venison Steaks and Chops broiled and served with jelly, or with sauces Chasseur, Espagnole, Italian, tomatoed Bearnaise, Poivrade, Colbert, Bourgignotte, Chevreuil, Financière, Napolitaine, Reform and Sultana are all good and appropriate for luncheon.

Stuffed Pork Tenderloin, With Sweet Potatoes—Select the fillet of an even size, split them, and lay them open, spread with a good sage dressing, double back to original shape, and lay them in baking pan, roast slowly till done, serve garnished with browned sweet potatoes, and a spoonful of **Sage** sauce.

Pork Tenderloin Broiled, Garni—Trim the fillets to portion sizes, dip in melted butter, then in breadcrumbs, broil a nice brown, serve garnished with a little chili sauce at one end, and Poivrade sauce at the other.

Pork Chops Sauté With Peas Purée—Trim the chops, fry them in butter till done, make a purée of split peas very thick, place a heaping spoonful in center of dish, place two chops on the purée and pour a little gherkin sauce over the whole.

Croquette of Pork, Anchovy Sauce—Make the croquette mixture from cold roast pork, season it with sage; a little sausage meat may be also mixed with the farce, serve with a brown thick roast pork gravy, flavored with anchovy essence.

Emincé of Pork With Fried Apples—Take the lean of cold roast pork and cut it in circular slices like half dollars, dust them with salt, pepper and powdered sage, make them hot in Robert sauce, serve on toast, garnished with fried apples.

Pork Kidneys With Brussels Sprouts—Take the kidneys and split them, remove the white centers, soak them in salted water containing a little vinegar for an hour, then wipe dry, season with salt, pepper and powdered sage, roll in flour, fry till done in butter, serve on toast, garnish with Brussels sprouts sautés, and pour a spoonful of Maître D'Hôtel butter over kidneys.

Salt Pork With Parsnips, à l'Americaine—Take a nice lean piece of pickled pork, boil it with whole parsnips for about half an hour, take up and drain, then slice the pork and quarter the parsnips, now fry the pork a nice brown, and fry the parsnips in the pork fat, serve two slices of each.

Buttered Shrimps, en Croûstade—Take either the canned peeled Barataria shrimps, or fresh cooked ones and shell them, season with salt and pepper, and put them to simmer in a thick butter sauce for **Ten** minutes, serve in croûstades.

Shrimps à l'Indienne—Sauté the shrimps in butter with a few Coriander seeds, make a curry sauce from court-bouillon, add the shrimps, simmer for ten minutes, serve with a border of dry boiled rice.

Shrimps en Salpiçon—Take shrimps, mushrooms and truffles, cut all into small dice, heat them through in a sauce Suprême, serve on squares of toast garnished with fancy croûtons.

Scalloped Shrimps—Take the shrimps and split them, add an equal quantity, bulk for bulk, of fresh grated breadcrumbs, and to every half gallon add half a cup each of tomato catsup and vinegar, with one-third cup of melted butter, thoroughly mix the whole, fill the scallop shells, sprinkle the top with crumbs and melted butter, brown off in the oven.

Ravioles, à la Turque—Take cold braised mutton, pass it through a meat-cutter with some cooked brains, now pound them in a mortar with some cooked fines herbes and raw egg yolks; when smooth take up, roll out some noodle paste into **Two** sheets, on the one place balls of the farce, two inches apart, then cover with the other sheet of paste and cut out with a biscuit cutter, poach them for five minutes, drain and serve with tomato sauce.

Ravioles may be made with any delicate meats or game, and either baked or poached; a dish of grated Parmesan cheese invariably accompanies the dish.

Blanquette of Veal en Ragoût—Take cold roast veal and cut it in circular slices, size of a dollar, also red tongue in circular slices size of half dollars, and the tops of button mushrooms; make all hot in Béchamel sauce, place a border of potato croquette mixture down the center of the dish, place the veal and tongue alternately on both sides of the potato, and the mushrooms on top, pour a little of the sauce around the base, and sprinkle a little dry parsley dust over when serving.

Collops of Veal en Croûstade—Cut cold roast veal into dice, add some mushroom tops, make hot in Hollandaise sauce, fill the croûstades and serve.

Fricassée of Veal With Noodles—Take the breast of veal, and make into a rich fricassée same as chicken, serve with a border of noodles, sprinkle with parsley dust.

Stuffed Veal à la Milanaise—Take the breast of veal, bone it, stuff with a forcemeat flavored with thyme and savory, roll up and tie, braise with vegetables till done, serve slices, garnished with a small mold of rice at ends of dish, sprinkle with cheese, and pour around a sauce tomato containing finely-shred tongue, mushrooms and cut macaroni.

Braised Leg of Veal, Garni—Take the large side or fricandeau of the leg, braise it till done, serve slices, garnished with a ball of red carrot purée, a piece of fried sweetbread, and a couple of blanched oysters, pour over the veal an Italian sauce.

Veal Chops Broiled, Aux Flageolets—Trim the chops, dip in melted butter, then in breadcrumbs, broil well done over a clear slow fire, make the flageolets hot in butter, place a spoonful at each end of the chop, and pour a sauce Colbert over and around.

Veal Cutlets Curried—Take the cutlets and trim to an even size, season with salt and pepper, also rub them with curry powder, fry a light brown, simmer till done in a curry sauce, serve with a border of rice.

AMERICAN PLAN LUNCHEONS.

Burnet House, Cincinnati:

Split pea soup
Braised beef, Jardiniere
Fillet of lamb with peas
Sliced beets Boiled and mashed potatoes
COLD—Beef, lamb and ham
Potato salad
Squash pie Cherry Preserve
Tea Cake Cocoa

Hotel Jermyn, Scranton, Pa.:

Spiced shrimps Spiced oysters Spiced clams
Consomme, hot or cold, in cups
Tomato and corn soup
Broiled fresh mackerel—lemon butter
Sauté potatoes
Olives Pickles Cucumbers Sliced tomatoes

COLD

Roast beef Beef tongue Ham Lamb
Chipped beef French sardines Corned beef
Pig's feet Veal
Homemade bread Graham bread Rye bread
Brown bread Graham, Germea or sugar wafers
Cream cracker toast
Shredded wheat biscuits with huckleberries and milk
Griddle cakes Tea puffs Brioche Corn bread
Potted beef, à la creme
Fried soft shell crabs on toast
Macaroni, au gratin Welsh rarebit
Golden buck Roast beef, pan gravy
Boiled potatoes Browned potatoes
Beets Green peas Rice
Pate de foie gras Smoked goose breast
Holsteiner sausage
Westphalia ham, celery mustard
Lettuce salad Cold slaw Lobster salad
Preserved cherries Imported cracker biscuits
Honey in comb
Baba pudding, rum sauce
Green gage pie Cherry pie
Apricot sherbet Asorted cake
Nuts Candy Fruit Cheese Crackers
Ceylon, Oolong or English Breakfast tea
Coffee Cocoa Chocolate Iced tea
Milk Buttermilk

Dining car:

Consommé with poached egg
Fillet of sole, ravigote sauce
Radishes Olives Tomatoes
Chicken à la Maryland
Stuffed green peppers
Banana fritters, wine sauce
Prime roast beef
COLD MEATS: Roast chicken Roast beef
Beef tongue Sardines Lamb tongue
Boston baked beans
Baked potatoes Mashed potatoes String beans
Buttered beets Fried egg plant
Watercress salad, French dressing
Cold cup custard
Ice cream Assorted cakes Raspberries with cream
Edam cheese Bent's water crackers
Coffee Iced tea

The Grand, Indianapolis:

Consomme in cups, cold or hot
Sliced tomatoes Radishes Celery
Baked bluefish, fine herb sauce
Potatoes, Gastronome
Roast sirloin of beef
Calf's head, Vinaigrette
Pineapple glacé, with orange
COLD
Roast Beef Roast fowl Lambs' tongue
Pigs' feet Sardines Boiled ham
Roast lamb
Celery salad
Mashed and boiled potatoes
Green Peas Corn on cob
Blanc mange
Lemon meringue pie Assorted cake
Madeira punch
Watermelon Cantaloupe Fruit
Cream cheese
Iced tea Coffee

EUROPEAN PLAN LUNCHEONS.

No. 1—Lunch at Fifty Cents.

Fried croppie, Meuniere 35
or
Virginia ham, braised with spinach 35
or
Roast beef 35
or
Cold lamb 30
and boiled or baked potato 10
and lettuce salad 20
and buttermilk or coffee

No. 2—Lunch at Sixty-five Cents.

Cold consommé or purée, St. Germain 20
and
Soft shell crabs, tartare 35
or
Blanquette of veal, Parisienne 40
or
Roast beef
or
Assorted cold meat
and mashed, boiled or baked potato
and cold asparagus
and any pastry
and buttermilk or coffee

No. 3—Lunch at Eighty Cents.

Cold consommé or purée of tomatoes 20
and
Fillet of Dorade, Venitienne 45
and
Baron of beef, Cardinal 50
or
Half cold spring chicken 45
and
Lettuce and tomatoes 25
and coffee ice cream
and glass of milk or coffee

No. 4—Lunch at One Dollar.

Clear green turtle, au madere
Soft shell crabs, tartare
Baron of beef, Cardinal
or
Assorted cold meat
Asparagus, Hollandaise
Strawberries and ice cream
Coffee
and one stein of beer
Bread, rolls and butter with all orders

BANQUET LUNCHEONS.

Complimentary lunch at the Oakland Hotel, St. Clair Springs, Mich., by the Citizens' Committee of Detroit:

Bouillon in cup
Sliced tomatoes Olives
Chicken croquettes
Green peas New potatoes
Assorted cold meats
Veal salad en mayonnaise
Vanilla ice cream Wine jelly
Assorted cakes
Coffee

Luncheon in honor of President McKinley at the Great Southern, Columbus, O.:

Little Necks
Consommé Princesse
Potatoes naturel
Planked whitefish
Lamb chops with green peas
Poached eggs
Maraschino punch
Assorted and fancy cakes
Demi tasse Cigars

BANQUET LUNCHEON WITH TRANSLATION.

CHAUD 1
Bouillon de lucines, en tasse 2
Croquettes de grenouilles, Parisienne 3
Ris de veau, Coquillot 4
FROID 5
Saumon, decoree 6
Galantine de chapon, d'Orleans 7
Pigeonneaux en bastion, Semonier 8
Jambon, gatti 9
Langue de bœuf, Rocheford 10
Aspic de homard 11
Mayonnaise de volaille 12
Salade epicurenne 13
Sandwich assortis 14
ENTREMETS SUCRES 15
Fruits glacé de saison 16
Charlottes, aux noisettes 17
Petits fours 18
Cafe noir 19

G. H. MUMM'S EXTRA DRY
COPLEY SQUARE PUNCH
POLAND SPRING WATER
CIGARS

1—Hot.

2—Clam bouillon in cups.

3—Croquettes of frogs, Parisian sauce; which is Véloutè, containing a little chicken glaze and essence of truffles, obtained by simmering truffle parings in dry white wine, with shallots, parsley and a bay leaf.

4—A garnished sweetbread.

5—COLD.

6—Salmon, decorated.

7—Galantine of capon.

8—A fancy mold of young pigeons.

9—Decorated ham.

10—Beef tongue.

11—Lobster with savory jelly.

12—Chicken salad.

13—Epicurean salad (a fanciful name without a meaning).

14—Assorted sandwiches.

15—SWEET ENTREES.

16—Glazed fruits of the season.

17—A mold lined with cake, filled with cream or custard, and decorated with nuts or nut meats.

18—Small fancy cakes.

19—Black coffee.

....

....

....

....

....

....

....

....

SUPPER.

Practically SUPPER is an imitation of BREAKFAST as far as the arrangement of dishes and variety of foods are concerned. For many of the American plan hotels are now serving HOT CEREALS for supper, as well as for breakfast, and all the forms of cooking FISH, broiled and fried meats, potatoes, miscellaneous, etc., etc., that apply for breakfast, are equally appropriate for supper. But the COLD MEATS may be of more variety, and as these are more easily digested by VEGETABLE salads, on account of the salts they contain, as well as the acids used in dressing them, we will take up the subject of SALADS and their DRESSINGS. Also at supper, frequent little parties are given, where the foods are served in chafing dishes, and not infrequently the guests desire to also cook the foods themselves, therefore we will take up that subject also.

VEGETABLE SALADS AND THEIR DRESSINGS.

Hollandaise Dressing—One pint of white vinegar, one quart of milk, one cup of melted butter or olive oil, one basting spoonful of dry mustard, one teaspoonful of red pepper, one tablespoonful of paprika, twelve eggs, salt to taste. Boil the vinegar with the seasonings, meanwhile separate the eggs, beat the whites and yolks separate, bring the milk to the boil and pour it to the yolks, then add the boiling vinegar, stir on the range till it just thickens like custard, but do not let it boil or it will curdle; when of the consistency of custard, remove from the fire and beat in the whites of eggs with the melted butter or oil.

Cream Dressing—One cup of white vinegar, one cup of melted butter, one dessertspoon of dry mustard, one teaspoon of paprika, eight yolks of eggs, one quart of whipping cream. Boil the vinegar, butter and seasoning together, pour it to the beaten yolks, stir over the range till like custard, let get cold, then whip the cream and beat it into the dressing.

French Dressing—FOUR parts of olive oil to ONE part of vinegar, white or tarragon, a little onion juice, finely chopped parsley, salt and pepper.

Mayonnaise Dressing—Yolks of four eggs, one quart of olive oil, two basting spoonfuls each of lemon juice and vinegar, two teaspoonfuls each of mustard and salt, a pinch of red pepper, put the cold yolks of eggs into a cold bowl, add half the mustard, stir till the yolks are well broken, now add the oil very slowly till it gets like butter, then add half the salt, which will thicken it up, thin with a little vinegar, then gradually beat in the oil till it thickens again, now work in the mustard, salt and pepper, and the balance of the oil and liquids, till all is used up. Should the mayonnaise curdle, it can be restored by putting four large tablespoonfuls of plain melted butter, which must be quite cold, into a round-bottomed basin, and gradually work in the curdled mayonnaise, when it will return to its proper consistency.

Artichoke and Onion Salad—Both cooked and sliced, and dished alternately, garnish with beets and cooked carrots, cut with small vegetable scoop, serve with French or cream dressing.

Artichoke and Tomato Salad—Cooked artichoke, raw tomato, slice both and arrange on dish alternately, sprinkle with finely-chopped chervil, serve with French dressing.

Asparagus Points With Tomatoes—Cooked asparagus heads, raw sliced tomatoes, place the asparagus in center of dish, garnish with the tomatoes, serve with mayonnaise.

Asparagus Points With Cauliflower—Cauliflower in flowerets in center of dish, garnished with the asparagus, serve sprinkled with chopped capers and cream dressing.

Asparagus Salad—Two-inch lengths of cooked asparagus with the head, served on lettuce leaves with cream dressing.

Beets and Potatoes—Cut the beets and potatoes into small balls with a Parisienne potato spoon, put the potatoes in ravigote sauce, the beets in tarragon vinegar, dish alternately.

Cabbage Salad (1)—Cut some bacon into dice, fry it, when done, add a cup of vinegar, a cup of water, salt and pepper to taste, bring all to a boil and pour it over finely-shred cabbage, set away to get cold before serving.

Cabbage Salad (2)—Finely-shred cabbage, seasoned with salt, pepper, oil, vinegar and a little sugar.

Cauliflower Salad (1)—Cauliflower in flowerets, covered with mayonnaise in center of dish, garnished with a Macèdoine of cooked vegetables seasoned with French dressing.

Cauliflower Salad (2)—Flowerets of cauliflower in Remoulade sauce in center of dish, garnished with strips of beet.

Celery Salad (1)—Cut the celery in two-inch lengths like matches or macaroni, serve dressed with mayonnaise.

Celery Salad (2)—Celery cut in dice, mixed with Livournaise sauce, garnished with slices of stuffed olives.

Chicory Salad—Shred chicory two parts, shred celery one part, mixed together, dressed and served with French dressing.

Cucumbers, Française—Slice the cucumbers thin, steep them in salted water several hours, drain and serve with French dressing, containing chopped tarragon.

Cucumber and Onion Salad—Sliced cucumbers steeped in salted ice water for one hour, a few spring onions also sliced, mixed together, served with cream dressing.

Cucumber Salad—Sliced cucumbers, steeped in salted ice water, drained, dished up alternately with sliced pickled beet, and quartered hard boiled eggs, dressed with oil, salt, pepper and caper vinegar.

Watercress Salad—Arrange the well-washed and drained cress on the serving dish, garnish with sliced hard boiled eggs and shredded anchovies.

Endive Salad—Shred the leaves and cores of well-washed endive, and serve it with French dressing, into which is incorporated a suspicion of garlic.

Potato Salad—Sliced thin, cold boiled potatoes, thoroughly mixed with French dressing, adding a little more vinegar. Some add fried diced bacon and its fat, instead of the oil. Others take the cold sliced potatoes, mix in some chopped parsley and then thoroughly incorporate it with cream dressing.

German Salad—Pickled red cabbage, blanched sauerkraut, small pickled onions, grated horseradish, chopped shallots, pickles and capers, sliced frankfurters, all mixed together, seasoned with Rhine wine, salad oil, pepper and tarragon vinegar.

Romaine Salad—Broad shredded Romaine lettuce leaves, sprinkled with oil, salt, pepper and tarragon vinegar.

Lettuce Salad—Well-washed lettuce leaves, drained and shredded, served with French dressing.

Lettuce and Spring Onion Salad—Like the preceding, adding very finely shred spring onions.

Lettuce and Tomato Salad (1)—Lettuce salad above, garnished with sliced peeled tomatoes, served with French dressing.

Lettuce and Tomato Salad (2)—Shred the lettuce, toss it lightly with sauce Remoulade, add minced capers, garnish with sliced peeled tomatoes, sprinkled with French dressing.

Lima Bean Salad—Take the fresh green beans, boil tender, drain, and let become very cold, serve with cream dressing, and garnish with watercress.

Onion Salad—Take either the Bermuda or Spanish onion, peel, slice in rings one-quarter inch thick, steam them till half cooked, let become very cold, serve on lettuce leaves, with Ravigote sauce.

Gardeners Salad—Fine strips of vegetables of various colors cooked and cooled, with green peas and stringless beans, all mixed together and dressed with salt, pepper, oil and vinegar (or with thin mayonnaise).

Macedoine Salad—Out of sliced cooked carrots, white and yellow turnips, artichoke bottoms, stamp small fancy shapes, add to them cooked green peas and asparagus points, also finely cut string beans, mix all together, serve on lettuce leaves with French dressing and a few capers.

Combination Salad—Slices of cold boiled potatoes, Brussels sprouts, flowerets of cauliflower, and shredded celery, arrange neatly in salad bowl, served with French dressing.

String Bean Salad—If you cannot obtain fresh, very green, beans, then use French haricot verts, lay them for an hour in French dressing, then drain, mix them with Ravigote sauce, serve on lettuce leaves, garnish with sliced hard eggs.

Oyster Plant Salad—Cold boiled oyster plant, cut in finger strips, when very cold, season with salt and pepper, dip the ends in Ravigote sauce, arrange (like asparagus) on toast, and garnish with aspic jelly.

Tomato Salad—Sliced peeled tomatoes, served with French dressing. Some like them sprinkled with Parmesan cheese and moistened with Rhine wine and olive oil.

Salsify Salad—Cold boiled salsify, mixed with French dressing, garnished with small cooked Parisienne potato salad.

Green Peppers Salad—Boil till done some green peppers, let them become very cold, then cut them into thin shreds, and serve with French dressing.

Sweet Potato Salad—Cold boiled sweet potatoes, cut in small dice two-thirds, celery cut in small dice one-third, mixed, seasoned with French dressing, garnish with sliced stuffed olives.

Kale Salad—The small inside leaves of kale four-fifths, watercress one-fifth, mixed, and served with French dressing.

Egg Plant Salad—COLD WELL BOILED EGG PLANT, cut in small dice, seasoned with lemon juice and a little oil.

Italian Salad—Two-fifths part of cooked green peas, one-fifth of small diced cooked carrot, one-fifth diced cooked white turnip, one-fifth small cut cooked string beans, all mixed together, then into a French dressing mix some chopped chervil, tarragon and chives, moisten the vegetables with this mixture, and serve garnished with sliced cooked potato, and pickled beet.

Southern Salad—Take tender okras, trim the ends, boil till tender, drain and let become very cold. Dip some sweet peppers in hot fat and take off the skins, then finely shred them like matches, mix them with the okras, and serve with Mayonnaise.

Dandelion Salad—Wipe the dandelion leaves very clean (it is better than washing it), season thoroughly with French dressing, serve garnished with fancy stamps of pickled beets.

Brussels Sprouts Salad—Cold, drained, boiled Brussels sprouts four-fifths, shred boiled, peeled chestnuts one-fifth, mixed together, and moistened with mayonnaise.

Radish Salad—Take round red and white radishes, thoroughly clean them, then cut in halves, arrange the halves alternately, skin side up, on a bed of shred lettuce, sprinkled with French dressing and garnish with sliced stuffed olives.

CHAFING DISH COOKERY AND SERVICE.

In this connection I will state that the form of recipe given will be equally appropriate for the cook in the kitchen, who cooks the viands on the range and then places it in the hot chafing dish for service, as well as for the guest that desires to cook it at the table and serve straightway. Hotel life, being different from family, in that the hotel supplies the guest from the kitchen with the raw material, yet charges as if it was cooked. Hence the appropriate sauces, etc., will not have their recipes given, as they will be sent already prepared to the guest, along with the foods to be cooked.

Brook Trout With Bacon—Trim the cleaned fish, season with salt and pepper, roll it in flour, then first fry the bacon, take that up, then add a little butter to the bacon fat, and fry the trout, serve garnished with sliced lemon and cress.

Fried Smelts—Wash and drain the drawn smelts, take equal parts of flour and cornmeal mixed together, season the smelts with salt, roll them in the prepared flour, fry till done and brown in either bacon fat or butter, serve garnished with sliced lemon and watercress.

Fried Prawns or Shrimps—Take either fresh shelled or canned Barataria shrimps, thoroughly heat them in hot butter, serve on toast, with sliced lemon and watercress.

Fried Halibut Steak—Trim the halibut steak to shape, season with salt, roll it in flour, fry some slices of boiled salt pork in lard, take up, then fry the halibut steak in the fat till done and brown, serve the slice of pork with it and garnish with watercress.

Fried Shad—Take a side of shad and cut it into portion pieces, season with salt and pepper, roll it in flour, and fry till done and brown in lard, serve with some form of fancy potato and garnish with sliced cucumber and sour pickles.

Fried Panfish—In my estimation all pan fish should be skinned, then laid in French dressing for an hour, then rolled in bread crumbs mixed with powdered herbs, fried, and served with an appropriate sauce.

Fried Frog Legs—The same as the above is, I also think, right for frog legs, the sauce appropriate for fried chicken being equally so for frog legs.

Fried Clams—Take the large fresh clams, drain and dry them, season with salt and pepper, bread, then fry in oil of butter, serve with quartered lemon.

Sauté of Soft Clams—Take some cold boiled salt pork, cut it in dice, then fry all the fat out of it, sauté the clams in the pork fat, serve on toast, garnish with slices of lemon.

Fried Oysters—Bread the oysters in fresh cracker meal, fry in oil of butter a nice brown, serve garnished with quartered lemon and either chili or tomato sauce or catsup.

Fried Codfish Cakes—Take equal parts of shred cooked codfish and fresh mashed potatoes, season with red pepper, add enough yolks of egg to bind, make into cakes, fry in bacon fat till heated through and browned, serve with cream sauce.

Creamed Salt Codfish—Soak the fish in tepid water over night, put on in cold water and simmer for ten minutes, drain it and let cool, then pick it into shreds, and re-heat it in a cream sauce, serve heaped high on buttered toast.

Croquettes of All Kinds—Are nicely fried in the chafing dish, and served with appropriate sauces and garnitures.

Oysters or Clams Steamed—Scrub the shells clean, have the hot water pan about one-third full, lay the perforated plate on; after the water boils, lay the shellfish in the perforated pan and steam till done about five minutes, serve melted or Maître D'Hôtel butter in each, after removing the top shell.

Soft Clams à la Béchamel—Trim off the tough parts of the soft clams, sauté them for a minute or so in butter, then cover with Béchamel sauce and simmer for five minutes, and serve.

Oyster Stew—Bring the milk to a boil, add a little butter, season with salt and dash of cayenne, drop in the oysters, simmer till set and serve.

Oysters With Celery—To each portion of oysters allow a tablespoonful of minced celery, a tablespoonful of sherry wine. Melt some butter in the chafing dish, put in the celery and oysters, season with salt and cayenne, cover, and simmer till set, then add the wine, serve on toast.

Minced Oysters or Clams on Muffins—Coarsely chop raw shell fish, season with salt, nutmeg and cayenne, place some butter in the chafing dish, when melted put in the minced fish, simmer till set, then add either Béchamel sauce or a little cream, when to the boiling point, add the well beaten yolk of one egg to each portion, when set, serve on toasted muffins, or a slice of buttered toast.

Oysters à la Poulette, or Fricassée of Oysters—Place some butter in the chafing dish, when melted put in the oysters, and simmer for a minute, then cover with poulette sauce, simmer for a few minutes, and serve on toast.

Creamed Oysters On Toast—Same as the preceding, using Béchamel sauce instead of Poulette.

Pan Roast Oysters—Place some butter in the chafing dish, when melted put on the oysters, season with salt and cayenne, add enough oyster liquor to prevent smoking, and poach the oysters till set, serve on strips of buttered toast, with enough liquor poured over to moisten it, sprinkle with parsley dust, garnish with cress and lemon and serve.

Oyster Crabs à la Newburg--Place some butter in the chafing dish, when melted add the crabs, shuffle them about to prevent sticking, when heated through, add some hot cream, let it come to the boil, then shuffle in a beaten egg yolk, add a dash of sherry wine, and serve on toast or toasted crackers.

Lobster à la Newburg—Place some butter in the chafing dish, add the meat of two lobsters cut in inch pieces, some sliced truffles, sauté for five minutes, then add half a cup of Madèira wine and reduce it to one half, beat a cupful of cream with five yolks of eggs, add it to the lobster, shuffle them about till set, then serve.

Lobster à la Bordelaise—Place some butter in the chafing dish, when melted add the meat of two lobsters, sauté for five minutes with a little minced shallots, then add half a cup each of white and Madèira wines, reduce till one-half, then add equal parts of tomato and espagnole sauces, bring to a boil, finish with a dash of cayenne and a little chopped parsley, and serve.

Salpiçon of Lobster—Have some nice shaped croûstades hot, place some Suprême sauce in the chafing dish, add to it some lobster meat cut in dice, some diced truffles, and some button mushrooms, simmer for ten minutes, and serve in the croûstades.

Lobster Patties—Place some poulette sauce in the chafing dish, add the cut-up lobster meat, when thoroughly heated through add a little anchovy essence, fill the patty shells and serve.

Oyster, Crab, Chicken, Mushroom—In short every kind of patty or vol-au-vent may be served this way, of course using the appropriate sauce and seasonings.

Crab Toast—Place some butter in the chafing dish, add a little minced celery, and simmer it for three minutes, then add the crab meat (McMENAMIN'S DEVILED CRAB MEAT which is to be had at any good grocery in the country, is very fine), season to taste, then add a very little flour, and some cream, simmer till the moisture is evaporated, place on thin slices of toast, sprinkle with sherry and serve.

Curried Lobster or Shrimps—Place some butter in the chafing dish, add to it some minced shallot with the fish, simmer for five minutes, cover with curry sauce, season with lemon juice, serve either with toast or in small casseroles of rice.

Eggs Scrambled, Fried, Dropped, Shirred, Etc., also Scotch Woodcock, which is raw eggs scrambled with cream and chopped parsley, served on anchovy toast.

Venison Steak, Green Turtle Steak—Place some butter in the chafing dish, when hot place in the steak, as soon as brown add some mushroom catsup, red currant jelly, sherry wine, salt and pepper, then simmer till the steak is tender.

All kinds of Ragoûts, Stews, Salmis, etc., also Reed birds, Black birds, Quail, breasts of grouse, breasts of ducks, etc., are nicely served from the chafing dish, also chipped beef in cream, Scrambled brains, Sweetbreads, Sausage cakes, Minced lamb, Turkey, Chicken, Veal, etc., etc., etc.

Welsh Rarebit—Place a little butter in the chafing dish, when melted add the cheese cut up finely, season with salt, pepper, dry mustard and Worcestershire sauce as it begins to melt, add ale till it becomes of a creamy nature, then pour over very hot toast and serve.

Golden Buck—Is the preceding with a poached egg on top.

Yorkshire Rarebit or Buck is the preceding with a strip of fried bacon served with it. Try this old-fashioned BUCK at home once. Take a slice of bread one-half an inch thick, spread it thinly with mustard, put it in a very hot oven till brown, then pour over it a half glass of ale, on it put a one-quarter inch thick slice of cheese, large enough to cover it, on the cheese put two slices of thin bacon, return to the oven till the cheese is melted and the bacon cooked, then eat it hot with a glass of ale and you will want another.

Terrapin à la Maryland—Take the picked terrapin and simmer it in butter till tender, then cover it with Suprême sauce, and simmer till done; sherry wine added is not necessary, in fact the author considers it kills the terrapin flavor.

Terrapin à la Baltimore—Same as preceding, but using a good Madèira sauce and the optional addition of Madèira wine.

A PRIVATE DINNER MENU.

A private dinner to the millionaire and terrapin king,

Mr. HERMANN OELRICHS,

cooked and served by the author, with waiters' instructions, at

HOTEL KENSINGTON, N. Y., DECEMBER 22, 1896

MENU

Caviar

Buzzard's Bay oysters

Clear green turtle soup

Celery *Salted almonds* *Olives*

Pompano

Cucumbers

Broiled fresh mushrooms

Terrapin

Roast saddle of mutton

New green peas *French string beans*

Punch

Canvas-back duck *Celery mayonnaise*

Camembert

Coffee *Cigars*

COCKTAILS
MONTRACHET 1877
AMONTILLADO SECO
RAUENTHALER BERG AUSLESE 1876
CLOS DE VOUGEOUT 1874
CHATEAU MOUTON ROTHSCHILD 1878
VEUVE CLICQUOT, GOLD LABEL, BRUT
LIQUEURS
COGNAC

WAITERS' INSTRUCTIONS.

COCKTAILS will probably be taken down in Café.

The dinner will be served in private room, the small room adjoining used as wine and serving room.

Take into wine room:

Two quarts Apollinaris, cold. Do not open till called for.

Three quarts Sherry. Open two. Hold the other in case it is needed.

One quart Montrachet, slightly cooled.

Two quarts Rauenthaler Berg Auslese, slightly cooled.

Two quarts Clos de Vougeot in decanters.

Two quarts Mouton Rothschild in decanters.

Three quarts Champagne, COLD.

There will perhaps be more Champagne needed, but it must always be COLD.

Liqueurs will be ordered as wanted.

Serve PONY of cognac with the coffee.

Have a box of light and dark colored cigars open, also cigarettes.

Put no water glasses on the table. Have filled carafes, cracked ice and water glasses on side table in case they should be needed, also the Apollinaris water. SIX glasses at each plate, as follows, one each for Champagne, Sherry, Claret, Burgundy, RED one for the Montrachet, and GREEN for the Rauenthaler.

The dinner to be served as follows:

Celery, olives, etc., to be on the table.

CAVIAR. With this a glass of Sherry.

OYSTERS.

SOUP.

Sherry served with each.

FISH. Serve the dressed cucumbers with the fish and a glass of Rauenthaler.

MUSHROOMS. Continue the Rauenthaler.

TERRAPIN. Some may want to put some Sherry in their Terrapin, if so serve the balance of Sherry. With the Terrapin serve a glass of Clos de Vougeot.

MUTTON. Serve the peas and beans. And a glass of Mouton Rothschild.

PUNCH.

DUCKS. Serve the fried hominy and celery salad with the ducks. Champagne VERY COLD, but not frozen.

CHEESE AND RYE BREAD TOAST.

COFFEE.

CONTINUE CHAMPAGNE.

Be careful, take your time, DON'T HURRY ANYTHING.

A PRONOUNCING GLOSSARY OF CULINARY TERMS.

Abaisse	a-bè-s	*Bottom, under crust*
Abattoir	a-ba-toar	*Slaughter house*
Abatis	a-ba-tí	*Giblets*
Ablette	a-blè-t	*Whitebait*
Abrigot	a-bri-ko	*Apricot*
Absinthe	ab. sēn-t	*A liqueur*
Accolade	a-ko-la-d	*Brace (of rabbits)*
Acier	a-sié	*A steel*
Aigrefin	è-gre-fin	*Haddock*
Aiguillette	è-gui-iè-t	*Small strips of cooked meat*
Ail	aī	*Garlic*
Aile	è-l	*Wings of birds*
Aillade	a-ia-d	*Garlic sauce*
Alberge	al-bêr-j	*Small early peach*
à la Broche		*Cooked on a skewer*
Allemand, e	a-l-mān-d	*Name of a sauce*
à l'Allemand	a-l-mān-d	*In German style*
Alose	a-lô-z	*A fish, the shad*
Alouette	a-low-è-t	*The skylark*
Aloyau	a-loa-iô	*Sirloin (of beef)*
Alun	a-lūn	*Alum*
Amande	a-mān-d	*Almond*
Ambrette	ām-brè-t	*Musk-mallows*
Amiral	a-mi-ral	*Admiral*
Amontillado	a-mōn-ti-ia-dô	*A brand of sherry wine*
Amourettè	a-mou-rè-t	*Marrow of calves and sheep's loins*
Ananas	a-na-nâ	*Pine apple*
Anarrhique	a-nar-ri-k	*Catfish*
Anchois	ān-shoa	*Anchovy*
Andalouse (à l')	ān-da lou-z	*In Spanish style*
Andouille	ān-dou-i	*Chitterlings*
Andouillette	ān-dou-iè-t	*Force meat ball*
Angélique	ān-jé-li-k	*Angelica*
Angelot	ān-je-lo	*A fish, the skate; also a kind of cheese*
Anglais, e (à l')	ān-glê-z	*In English style*
Anguille	ān-ghi-i	*A fish, the eel*
Animelles	ān-i-méls	*Lamb's fries*
Anisette	a-ni-zè-t	*A cordial, anise-seed*

Aphro-natron	a-fro-na-tôn	*Carbonate of soda*
Artichaut	ar-ti-shô	*Artichoke*
Aspergès	as-pér-gès	*Asparagus*
Aspic	as-pic	*Meat jelly*
Atelet	a-te-lèt	*Skewer*
Attereaux	a-te-rô	*Alternate pieces of food cooked together on a skewer*
Au	ô	*To or with, singular*
Aux	ô	*To or with, plural*
Aubergine	ô-bèr-je-n	*Egg plant*
Au-Four	ô-four	*Baked in an oven*
Au-Gras	ô-grâ,s	*with meat*
Au-Gratin	ô-gratīn	*Food covered with a sauce, sprinkled with crumbs and baked*
Au-Jus	ô-jus	*With natural gravy*
Au-Maigre	ô-maigre	*With food, other than meat*
Autruche	ó-tru-sh	*Ostrich*
Aveline	a-v-li-n	*Filbert nuts*
Baba	ba-ba	*A light yeast raised cake*
Babeurre	ba-beu-r	*Buttermilk*
Bagration	bâ-grâ-shōn	*Name of a soup composed of fish and vegetables*
Baie-de-Ronce	bè-de-rōnce	*Blackberry*
Bain-Marie	bīn-ma-ri	*Hot water bath: a double kettle*
Bajoue	ba-joû	*Pig's cheek*
Ballotine	ba-lo-tīn	*Snipe, quail, larks and reedbirds, stuffed with a forcemeat of poultry, ham and game*
Banane	ba-na-n	*Banana*
Banquette	bān-kè	*Banquet*
Barboteur	bar-bo-teur	*Domestic duck*
Barde	bar-d	*Slices of bacon put around poultry breasts, in roasting*
Bartavelle	bar-ta-vè-l	*Guernsey partridge*
Bass-Rayée	bās-rayée	*Striped bass*
Batons-Royaux	bā-tōns-rōyô	*Pastry filled with a salpicon of chicken and game*

Bavarois	ba-va-roa-z	*Bavarian cream*
Béarnaise	bé-ar-nâz	*Name of a sauce; Swiss style*
Bécasse	bé-ka-s	*Woodcock*
Bécassine	bé-ka-si-n	*Snipe*
Béchamel	bè-sha-mèl	*A rich cream sauce*
Beignets	bé-gnè	*Fritters*
Benedictine	bé-né-dic-tin	*Name of a liqueur*
Betterave	bè-t-ra-v	*Beetroot*
Beurre	beu-r	*Butter*
Beurre d'Anchois	beu-r-ān-shoa	*Anchovy butter*
Beurre Fondu	beu-r-fōn-du	*Melted butter*
Beurre Noir	beu-r-no-ar	*Browned butter*
Bière	biè-r	*Beer*
Bifteck	bif-tèk	*Beefsteak*
Bigarade	bi-ga-ra-d	*Seville orange*
Bigarreau	bi-gâ-ro	*Cherry*
Bigourneau	bi-gour-nô	*Periwinkle*
Billot	bi-ie	*Meat block (chopping)*
Bisque	bis-k	*Shellfish soups*
Blanc	blān	*White sauce*
Blanc-Manje	blān-mān-je	*A dessert made of milk and corn starch*
Blanquette	blān-kè-t	*Ragout with white sauce*
Blonde-de-veau	blōn-d-d-vô	*Rich broth of veal*
Bœuf	beuf	*Beef*
Bombe	bōn-b	*Spherical mold used for ice cream and ice pudding*
Bonne Bouchees	bōn-bou-shé	*Name generally applied to highly seasoned patties*
Bordeaux	bor-dô	*Name of a sauce, also brand of claret wine*
Bordelais	bor-de-lè	*Pertaining to Bordeaux*
Bordure (en)	bor-dû-r	*With a border*
Bouchée	bou-shé	*Mouthful*
Boudin	bou-dīn	*Puddings made of meats, game, poultry and fish in form of sausages*

Bouillabaisse	bou-ya-bàs	*Thick fish soup*
Bouilli	bou-i	*Boiled beef*
Bouillon	bou-iōn	*Broth of meat*
Boulette	bou-le-t	*Little balls of forcemeat used for garnishing*
Bourgeoise	bour-joa	*Plain, family style*
Bourgignonne	bour-ghi-gnōn	*Pertaining to Burgundy*
Brabançonne	bra-bān-sōn	*Pertaining to Brabant, a Belgian Province*
Braise (d)	brè-z	*Meat, game and poultry cooked in covered pan with extra heat on cover*
Brandade	brān-da-d	*A manner of cooking cod*
Brie	bri	*Name of a cheese*
Bretonne	bre-tōn	*Pertaining to Brittany*
Brignole	bri-gno-l	*French plum*
Brioche	bri-o-sh	*A kind of cake*
Broche	bro-sh	*A kitchen utensil; a skewer*
Brochettes	bro-shè-t	*Meats broiled on skewers*
Brochet	bro-shè	*A fish; the pike*
Brunoise	bru-noa-z	*Name of vegetable soup*
Bruxelloise	bru-sè-loa-z	*Pertaining to Brussels*
Bruyére (coq de)	brui-ie-r	*Black-cock, heath fowl*
Buccin	buk-sin	*A shell fish; the whelk*
Bucarde	bu-kar-d	*A shell fish; the cockle*
Buisson	bui-sōn	*A bush, generally used as centerpiece, in form of bush of lobsters, etc.*
Cabillaud	ka-bi-lô	*Codfish*
Cacao	ka-ka-o	*Cocoa*
Café (Noir)	ka-fé	*Strong after dinner coffee*
Caille	ka-i	*Quail*
Caisse (en)	kè-s	*Served in a case*
Camembert	kō-mèm-bèr-t	*Name of a cheese*

Canapé	ka-na-pé	*Fried sliced bread used for to cover with paste foods*
Canard	ka-nar	*Male ducks*
Canardeau	ka-nar-dô	*Duckling, young drake*
Caneton	ka-n-tōn	*(Male) duckling*
Canneberge	ka-n-bèr-j	*Cranberry*
Cannelle	ka-nè-l	*Cinnamon*
Cannelons	ka-nè-lōn	*Thin strips of meat stuffed and rolled*
Cantaloup	kān-ta-lou	*Cantaloupe (melon)*
Cantal	kān-tal	*Auvergne cheese*
Capilotade	ka-pi-lo-ta-d	*A cooked meat hash*
Capon	ka-pōn	*A young male fowl that has been castrated and fattened for the table*
Capre	kâ-pr	*Capers*
Caramel	ka-ra-mèl	*Burnt sugar, used for coloring*
Cardoon	kar-dōn	*A species of artichoke*
Carotte	ka-ro-t	*Carrot*
Carpe	kar-p	*A fish, the carp*
Carre	kâ-r	*Back and shoulders*
Carrelet	kâ-r-lè	*A fish, the flounder*
Casserole	ka-s-ro-l	*A hollow mold of rice; a saucepan*
Cassolette	ka-so-lè-t	*Small casseroles*
Caviar	ka-vi-ar	*Food made of the salted roe of sturgeon, cod, salmon*
Cédrat	sédra	*Citron*
Céleri	sé-l-ri	*Celery*
Céloize (créte de coq)	sé-lo-zi	*Cocks-comb*
Cépe	sè-p	*A kind of mushroom*
Cerises	se-ri-z	*Cherries*
Cervelas	sèr-v-lâ	*Bologna sausage*
Cervelle	sèr-vè-l	*Animal brains*
Chablis	sha-bli	*A brand of wine*
Champignon	shān-pi-gnōn	*Mushroom*
Chapon	sha-pōn	*Capons; piece of bread boiled in the soup; crust of bread rubbed with garlic put in salad*

Charlotte	shar-lo-t	*A mold lined with bread or cake, filled with fruits or cream*
Chartreuse	shar-treû-z	*Game, chicken, etc., put in a mold, lined with vegetables in a rich pattern*
Chasseur	sha-seur	*Hunter*
Chataigne	shâ-tè-gn	*Chestnut*
Chatelaine-(à la)	hâ-t-lè-n	*Pertaining to Castellany*
Chateaubriand	shâ-tô-bri-and	*A mode of dressing a fillet, either by broiling a steak between two others, then squeezing the juice of the other two over it, or by cutting it open and stuffing it before broiling*
Chaud	shô-d	*Hot*
Chaudeau	shô-dô	*Name of a sauce*
Chaud-froid	shô-froa-d	*Food prepared hot, then made into a more suitable form to eat when cold*
Chausson	shô-sōn	*Pastry puff containing fruit jam*
Chef (de cuisine)	shèf	*Chief of kitchen, head cook*
Chemise (en)	she-mi-z	*Term applied to potatoes boiled with their skins on*
Chevalier (à la)	she-va-lé	*Term applied to food dipped in batter, fried, served with cream sauce*
Chevreuil	she-vreui	*Roe-buck, venison*
Chevreuse	she-vruse	*Patties of foie gras*
Chicorée	shi-ko-ré	*Chicory*
Chiffonade	shi-fōn-âde	*Vegetables shredded*
Chipolata (à la)	shi-pô-la-ta	*Style of a garnish that contains chibbals (a sort of onion)*
Chives	shî-vs	*A flavoring herb*
Chowcroute	shou-krou-t	*Salted cabbage (sauer kraut)*

Choux	show	*Cabbage; also name of a paste for fritters*
Choux de Bruxelles	show-d-bru-zä	*Brussels sprouts*
Choux-Fleur	shou-fleur	*Cauliflower*
Cidre	si-dr	*Cider*
Citron	si-tron	*Limes, lemons*
Citronné	si-tro-né	*Flavored with lemon juice*
Civet	si-vè	*Hare ragout*
Clair	klèr	*Clear*
Clairet	klè-rè	*Claret wine*
Cochon	ko-shōn	*Pig*
Cochon de lait	ko-shōn, d-lè	*Suckling pig*
Cockie-Leckie		*A Scotch soup*
Coing	koīn	*Quince*
Colbert	kol-bért	*Name of a soup, sauce and garnish*
Compote	kōn-po-t	*A stew of fruit, sometimes applied to a stew of birds*
Comtesse	kōn-tè-s	*Countess; also name of a garnish and sauce that contains sweetbreads*
Concombre	kōn-kōn-br	*Cucumber*
Conde (à la)	kōn-dé	*Name given to a soup and a garnish*
Confiserie	kōn fiz-ri	*Confectionery*
Confiture	kōn-fi-tû-r	*Preserved fruit*
Congre	kōn-gr	*Conger eel*
Conserve	kōn-sèr-v	*Fruit or vegetables preserved in sugar*
Consommé	kōn-so-mé	*A strong, clear, sparkling soup*
Coq	kōk	*Male fowl*
Coquille	ko-ki-i	*Shell of animals, other than oysters and tortoises*
Corail	ko-rai	*Coral (corail de homard, lobster coral)*
Corbeilles	kor-bè-i	*Baskets (wedding presents)*
Cornishon	kor-ni-shon	*Gherkin*
Cotes	kô-t	*Ribs (cotes de boeuf, ribs of beef)*

Cotelette	kô-t-lè-t	*Cutlets*
Coulis	kou-li	*Jelly of strained gravy*
Couronne	kou-ro-n	*Crown*
Cœurs	keur	*Hearts*
Court-Bouillon	kour-bou-iōn	*A preparation of wine, water and savory herbs in which fish is cooked*
Couteau	kou-to	*Knife*
Crabe	kra-b	*Crab*
Crapaudine (à la)	kra-pô-di-n	*Flattened and broiled, trussed out flat, like a frog.*
Craquelin	kra-k-lin	*Cracknel*
Crème	krè-m	*Cream*
Crème de Menthe	krè-m-de-mān-t	*A liqueur*
Créole	kré-o-l	*Franco-Spanish colonists. Name of a soup, sauce and garnish*
Crêpe	krê-p	*Pancake*
Crèpinettes	krè-pī-nèt	*A kind of flat sausage*
Cresson	krè-sōn	*Watercress*
Crête (de coq)	krê-t	*Cocks' combs or crests*
Crevette	kre-vè-t	*Shrimp, prawn*
Croissant	kroa-sān	*Crescent shaped croutons*
Cromeskies	krôm-skīs	*Croquette mixture, wrapped with bacon, dipped in batter, or covered with paste and fried*
Croquette	kro-ke-t	*A sweet or savory preparation, bread crumbed and fried crisp*
Croustade	krous-tade	*Hollow, fried shapes of bread*
Croute	kroû-t	*Crust*
Crouton	kroû-tōn	*Fried bread, cut for garnishing*
Croute-au pot	kroû-t-au-pô	*Name of a soup, containing crusts*

Cuillère	ku-iér	*Spoon*
Cuisine	kui-zi-n	*Kitchen*
Cuisinier	kui-zi-nié	*Man cook*
Cuisinière	kui-zi-nie-r	*Woman cook*
Cuissot	kui-so	*Haunch (of venison)*
Cuisson	kui-sōn	*Meats, baked in their own juices (example, a pot roast*
Cumin	ku-mīn	*Caraway seed*
Curaçoa	ku-ra-sô	*A liqueur*
Cygne	si-gn	*The swan*
Cymling	sīm-līn	*Summer squash*
Daim	dīn	*Deer*
Dariole	da-rio-l	*A mould lined with thin paste and filled up with custard, whipped cream, etc.*
Darne	dar-n	*Slice (of large fish)*
Datte	da-t	*Date*
Daube	dô-b	*A powerful meat seasoning*
Dauphine	dô-fi-n	*Berlin pancake*
Dégout	dè-goû	*Drippings*
Déjeuner	dé-jeu-né	*Breakfast*
Demi-Deuil	de-mi-dui	*Term applied to white flesh birds, whose breasts are larded with truffles; also a supreme sauce with sliced truffles*
Demi Glacé	de-mi-gla-s	*A rich gravy; frosting*
Demi Tasse	de-mi-tâ-s	*Half cup*
Dente-de-lion	dān-de-liōn	*Dandelion*
Désclignac	dés-clīg-nac	*Name of a soup*
Dessert	dé-sêr	*Last course of dinner*
Diable	dia-bl	*Devil; name of a sauce*
Diable (à la)	dia-bl	*Broiled food with sauce Diable*
Dinde	dīn-d	*Turkey hen*
Dindon	dīn-dōn	*Turkey cock*
Dindonneau	dīn-do-nô	*Young turkey*
Diner	dî-né	*Dinner*
Diplomate	di-plo-ma-t	*Name of a sauce (cardinal)*

Dorée	do-re	*A fish, the John Dory; also name of a pudding sauce*
Doucette	dou-sè-t	*Corn salad*
D'Uxelles		*Sauce named after a French general*
Eau	ô	*Water*
Eau de Vie	ô-de-vi	*Water of life (brandy)*
Ecarlate	é-kar-la-t	*Name applied to sauce containing red colored food, such as lobster roe, red tongue, etc.*
Echalote	é-sha-lo-t	*Shallot*
Eclair	é-klèr	*Puffs filled with pastry cream*
Ecossaise (a l')	é-ko-sê-z	*Scottish style*
Ecrevisse	é-kre-vi-s	*Craw fish, cray fish*
Ecumante	é-ku-man-t	*Name of a foaming pudding sauce*
Ecureuil	é-ku-réu-i	*Squirrel*
Eglefin	é-gle-fīn	*Haddock*
Egrefin	é-gre-fīn	*Haddock*
Elan	é-lān	*Elk; moose deer*
Emincé	é-min-sé	*Mince meat*
Empois	ān-poa	*Starch*
Entre-cote	ān-tre-kô-t	*Meat between the ribs*
Entrées	ān-tré	*Made dishes for the first course*
Entrémêts	ān-tre-mê	*Dressed vegetables, large salads, sweets of all description*
Epaule (de mouton)	é-pô-l	*Shoulder (of mutton)*
Eperlan	é-pèr-lān	*Smelts, sprat*
Epices	é-pi-s	*Spices, sweet meats*
Epigramme	é-pi-gra-m	*An entree of two pieces of food, one bread-crumbed, the other plain, both fried and served together*
Epinard	é-pi-nâr	*Spinach*
Escalops	ès-cōl-op	*Thin slices of meats or fish*
Escargot	ès-kar-go	*Edible snail*

Escarole	ès-ka-ro-l	*Endive*
Espagnole	ès-pa-gno-l	*One of the grand stock sauces, from which is made the special sauces (brown)*
Espagnole (à l')	ès-pa-gno-l	*In Spanish style*
Estragon	ès-tra-gōn	*Tarragon*
Esturgeon	és-tur-jōn	*Sturgeon*
Etouffé	é-tou-fé	*Smothered, a sort of braising (smothered chicken)*
Etuvée	é-tu-vé	*A kind of stew*
Faine	fê-n	*Beech nut*
Faisan	fè-zān	*Cock pheasant*
Faisane	fè-za-n	*Hen pheasant*
Faisandeau	fè-zān-dô	*Young pheasant*
Faon	fān	*Fawn, young deer*
Farce	far-s	*Stuffing, forcemeat*
Farine	fa-ri-n	*Ground edible grain farina*
Faubonne	fô-bōn-n	*Name of a herb soup*
Fausse-tortue	fô-sē-tor-tū	*Mock turtle*
Fenouil	fè-noui	*Fennel*
Fermière (à la)	fèr-miè-r	*Farmer's wife style*
Feuilletage	few-i-ta-j	*Puff paste*
Fidelina	fi-dè-li-na	*A kind of Italian paste*
Figue	fi-g	*Fig*
Filet	fi-lè	*Fillet*
Financière (à la)	fi-nān-sié-è-r	*Name of a garnish and a sauce*
Fines Herbes	fi-n-èr-b	*Name of an herb sauce*
Flageolet	fla-jo-lè	*Young haricot bean*
Flamande (à la)	fla-mān-d	*In Flemish style*
Flan	flān	*Custard*
Fletan	flè-tān	*Halibut*
Fleur	fleur	*Flower*
Fleuron	fleu-rōn	*Fancy puff paste*
Florentine (à la)	flo-rān-tī-n	*Pertaining to Florence*
Foie (de Veau)	foa	*Liver (of calf)*
Foie Gras	foa-grâs	*Liver (of geese)*
Fond	fōn	*Stock (of meats, vegetables, etc.)*

Fond, D' Artichaut	fon	*Artichoke bottoms*
Fondue	fōn-dû	*Cheese and eggs*
Fourchettée	four-shè-t	*Fork full*
Fourré	foû-re	*Coated with sugar, cream, etc.*
Fraise	frè-z	*Strawberry*
Framboise	frān-boa-z	*Raspberry*
Française (à la)	frān-cè-z	*French style*
Frappé	fra-pé	*Partly frozen*
Friandines	fri-ān-din	*Dainty patties of salpicon*
Fricandeau	fri-kān-do	*Piece of veal, larded and braised*
Fricandelles	fri-kān-dai	*Small rolls of meat braised*
Fricassée	fri-ka-sé	*A dish made of chicken, or any small animal, generally in a rich yellow sauce*
Fricot	fri-ko	*Ragout*
Frit	fri-t	*Fried*
Friture	fri-tû-r	*Frying (butter for frying), a substance for frying*
Froid	froa	*Cold*
Fromage	fro-ma-j	*Cheese*
Fromage Glacé	from-ma-j gla-s	*A mold of ice cream shape of a cheese*
Fruité	frui-té	*Fruit*
Fumet	fu-mè	*Flavor, essence of meats, game, etc.*
Galantine	ga-lān-ti-n	*A decorated dish of boneles,s meat, game or poultry*
Galimafrée	ga-li-ma-fré	*Name of a soup, hotch-potch*
Garbure	gar-bû-r	*A baked stew-soup made of stock, bacon, cabbage, smoked sausages, bread and herbs*
Garniture	gar-ni-tû-r	*A garnish*
Gastronome	gas-tro-no-m	*One who caters*
Gateau	gâ-tô	*Cake*
Gateaux assortis	gâ-tô-a-sor-ti	*Assorted cakes*
Gaufre	gô-fr	*A cake, the waffle*
Gelée	je-lé	*Jelly*

Gelinotte	je-li-no-t	*A fattened fowl, also the bird called Hazel-hen or Guinea hen*
Génevois,e (à la)	jé-n-voa-z	*Geneva style*
Génoise	jé-noa	*Name of a cake, also a sauce*
Génoise (à la)	jé-noa	*Genoa style*
Germain,e St	jèr-mīn-è-n	*Name of a soup*
Gésiers	jé-zie	*Gizzards*
Gibelotte	ji-b-lo-t	*Rabbit stew*
Gibier	ji-bié	*Game (wild fowl)*
Gigot	ji-gô	*Leg of mutton*
Gingembre	jīn-jān-br	*Ginger*
Gitana	ji-ta-na	*Gipsy woman of Spain*
Gitana (à la)	ji-ta-na	*Gipsy style*
Glace	gla-s	*Ice*
Glacé	gla-sé	*Frosted; also when covered with a thick sauce*
Godard (à la)	ga-dar-d	*Name of a sauce and a garnish*
Godiveau	go-di-vô	*A forcemeat pie*
Gomme	go-m	*Juice of vegetables*
Gorgonzola	gor-go-n-zô-la	*Name of an Italian cheese*
Goulash	gou-lash	*Name of an Hungarian stew, highly seasoned*
Gouté	gou-té	*Luncheon*
Gras-(au)	grâ	*In fat, cooked in fat, or dressed with rich meat gravy*
Gras-double	grâ-dou-bl	*Tripe*
Gratin (au)	gra-tīn	*Browned part; a dish au gratin is the food covered with sauce, sprinkled with crumbs and browned*
Grecque (à la)	grèk	*In Grecian style*
Grenadin	gre-na-dīn	*Small fricandeau*
Grenouille	gre-noū-i	*Frog*
Grianneau	gri-a-nô	*Young heath cock; young grouse*
Griblette	gri-blè-t	*Broiled meat, hashed*

Grignon	gri-gnōn	*Hard crust of bread; a black olive*
Grille	gri-i	*Broiler, gridiron*
Griotte	gri-o-t	*Black-heart cherry*
Gronau	gro-nô	*A fish, the gray gurnet*
Grondin	grōn-dīn	*A fish, the red or cuckoo gurnet*
Groseille	grô-ze-i	*Gooseberry*
Groseille, Rouge,et. Noire		*Red and black currant*
Gruau	gru-ô	*Oatmeal, grits, groats, gruel*
Gruyère	grui-iè-r	*Name of a French cheese*
Guimauve	ghi-mô-v	*Marshmallow*
Hachis	ha-shi	*Hash; minced meat*
Halbran	hal-brān	*Young wild drake; duck*
Hanche (de mouton)	hān-sh	*Haunch (of mutton)*
Hareng	ha-rān	*Herring*
Haricot	ha-ri-ko	*Kidney bean; stewed meat with turnips, etc.*
Haricot (vert)	ha-ri-ko	*French bean; flageolet*
Haricot (d'Espagne)	ha-ri-ko	*Scarlet runner bean*
Hatelet	hâ-t-lè	*Small skewer; silver skewer*
Hochepot	ho-sh-pô	*Hodge-podge; a stew*
Hollandaise	ho-lān-dè-z	*In Dutch style; also name of a sauce*
Homard	ho-mar	*Lobster*
Hongroise (à la)	hōn-groa-z	*Hungarian style*
Horly or Orly (à l')	or-li	*Style given to boneless strips of food dipped in batter and fried*
Hors-dœuvre	hor-deu-vr	*Appetizer, side dish*
Huguenot (eggs à la)	hu-g-no-t	*Eggs cooked in mutton gravy*
Huile	ui-l	*Oil*
Huitre	ui-tr	*Oyster*

Hure	hu-r	*Head of boars, pike, salmon, etc.; jowls*
Imperatrice (à l')	im-pé-ra-tri-s	*Empress style; also name of a consomme*
Indienne (à l')	in-die-n	*East Indian style, generally used with dishes of curry*
Irlandaise (à l')	ir-lān-dè-z	*Irish style*
Italienne (à l')	i-ta-li-è-n	*Italian style*
Ivoire (à l')	i-voa-r	*Dishes of food ivory white*
Jambon	jān-bōn	*Ham; gammon of bacon*
Japonaise (salade)	ja-po-nè-z	*Name of a salad (a la) Japanese style*
Jardinière	jar-di-niè-r	*A dish of mixed vegetables, principally carrots and turnips*
Joinville (à la)	joīn-vi-l	*Dishes named after a French historian*
Jolie-fille (à la)	jo-li-fi-e	*Dishes fair to look upon*
Julienne	ju-liè-n	*Name given to shredded vegetables, i. e., carrots, turnips, etc.; also name of a vegetable soup*
Jus (au)	jû	*Juice, gravy, with meat gravy*
Kari (au)	ka-ri	*Curry, with curry*
Kirsch-wasser	kirsh-oua-zeur	*Name of a liqueur made from cherries*
Kiselle	ki-zè-l	*A jelly of corn starch*
Kromeskies		*See cromeskies*
Kummel	kum-mel	*Name of a Russian liqueur*
Lait	lè	*Milk; white of egg*
Laitance	lè-tān-s	*Milt, soft roe of fish*
Laitue	lè-tû	*Lettuce*
Langouste	lān-gous-t	*Spiny back lobster*

Lapereau	la-p-rô	*Young rabbit less than 4 months old*
Langue	lān-g	*Tongue*
Lapin	la-pīn	*Male or buck rabbit*
Lapine	la-pi-n	*Female or doe rabbit*
Lard	lār	*Bacon, pig's fat*
Lardon	lar-dōn	*Strips of fat, used for larding*
Légumes	lé-gu-m	*Vegetables*
Lentille	lan-ti-i	*Lentils*
Levrant	le-vrô	*A young hare*
Liason	liè-zōn	*Thickening (yolks of eggs, etc.)*
Lièvre	liè-vr	*Hare*
Limonade	li-mo-na-d	*Lemonade*
Livournaise (à la)	li-voūr-néz	*Leghorn style*
Longe (de porc)	lōn-j	*Loin (of pork)*
Limande	li-mān-d	*A fish like the flounder, the dab*
Lotte	lo-t	*A fish, the eel-pout; barbot*
Lucullus (à la)	lu-cul-us	*Name applied to costly dishes*
Lyonnaise (à la)	li-o-nè-z	*Style of Lyons*
Macaroni	ma-ka-ro-ni	*An Italian paste*
Macaron	ma-ka-rōn	*Small cake; macaroon*
Macédoine	ma-sé-doa-n	*Dish of different vegetables; fruits*
Mache	mâ-sh	*Lamb's lettuce; corn salad*
Madelines	ma-dé-lin-es	*Small cakes baked in a mold*
Madère	ma-dè-r	*Madeira; Madeira wine*
Magentas	ma-gēn-ta	*A kind of small sponge cake*
Magnolia	ma-gno-līa	*Name of a meringue*
Maigre (au)	mè-gr	*Without meat; food other than meat*
Maintenon (à la)	mīn-té-nōn	*Dishes named after Madame de Maintenon*
Mais	ma-īs	*Maize, Indian corn, wheat*
Maître (d'hôtel)	mê-tr	*Name of a sauce*

Maître D'-Hôtel (à la)	mê-tr	*Innkeepers' style*
Malaga	ma-la-ga	*Malaga; Malaga wine*
Maltaise (à la)	mal-tè-z	*Maltese; style of Malta*
Mangue	mān-g	*A fruit, the mango*
Manioc	ma-ni-ok	*Tapioca*
Maquereau	ma-k-ró	*Mackerel*
Marasquin	ma-ras-kīn	*Liqueur made of Marasca cherries, Maraschino*
Maréchale (à la)	ma-ré-sha-l	*Field Marshal's lady; a name given to dishes of cutlets (minced), garnished with vegetables or sliced cucumbers*
Marengo	ma-rīn-go	*Dishes named after the battle ground of Napoleon, in which it is claimed the cook could find nothing but a chicken, some oil, wine and mushrooms for the famous Emperor's dinner after the battle*
Marinade	ma-ri-na-d	*To lay or soak in pickle*
Marinère (à la)	ma-ri-niè-r	*Sailors or ship style*
Marjolaine	mar-jo-lè-n	*Sweet marjoram, a herb*
Marron	mâ-rōn	*A large French chestnut*
Marseillaise (à la)	mar-sè-lè	*Style of Marseilles*
Massepain	ma-s-pīn	*A French cake*
Matelote	ma-t-lo-t	*A dish of different sorts of fish*
Matelote (à la)	ma-t-lo-t	*Sailors' fashion*
Mauviette	mô-vi-è-t	*A fat little bird, the lark*
Mayonnaise	mè-ōn-ai-se	*A salad dressing*

Médaillon	mé-da-iōn	*Name of a cake, shaped like a large medal*
Melon	me-lōn	*Melon*
Melon Musqué		*Musk-melon*
Melon Cantaloup		*Canteloupe*
Melon d'Eau		*Watermelon*
Menthe	mān-t	*Mint, an herb*
Menthe Poivrée		*Peppermint*
Ménéhould (à la Ste)	mé-né-houl-d	*Dishes named after the town of Menehould*
Menu	me-nu	*Bill of fare*
Méringue	mé-rin-g	*A cake, beaten whites of egg and sugar*
Merlan	mèr-lān	*A fish, the whiting*
Merle	mèr-l	*The blackbird*
Merlus	mer-lus	*A fish, the hake; salt-cod*
Miel	mièl	*Honey*
Mignon (filet)	mi-gnōn	*A delicate morsel*
Milanaise (à la)	mi-la-nè,-è-z	*Style of Milan*
Mirabeau (à la)	mi-ra-bô	*Dishes named after that famous French orator*
Mirabelle	mi-ra-bè-l	*A small yellow plum*
Mirliton	mi-li-tōn	*A sort of pastry tart*
Miroton	mi-ro-tōn	*Cold meats warmed up*
Mirepoix	mi-ré-poa	*A flavored stock used for braising meats*
Moelle	moè-l	*Marrow*
Morille	mo-ri-l	*Morel, a kind of mushroom*
Morue	mo-rû	*Codfish*
Moule	moû-l	*A shellfish, the mussel; a mold*
Mousse	mou-s	*A kind of ice cream*
Mousseron	mou-s-rōn	*Mushroom*
Moutarde	mou-tar-d	*Mustard*
Mouton	mou-tōn	*Mutton*
Moyeu	moa-i-eu	*Preserved plum; yolk of egg*
Mure	mûr	*The mulberry*
Muscade	mus-ka-d	*Nutmeg*

Muscat	mus-ka	*A large raisin, the Muscatel*
Nantaise	nan-tè-z	*Style of Nantes*
Napolitaine	na-pō-li-tin-è	*Style of Naples; also name of a sauce*
Naturel (au)	na-tu-rèl	*In natural form*
Navet	na-vè	*Turnip*
Navarraise (à la)	na-va-rè-z	*Style of Navarre*
Navarin (de mouton)	na-va-rīn	*Haricot (of mutton)*
Neige (à la)	nè-j	*Dishes having a white border (of rice, potatoes, etc.)*
Nivernaise (à la)	ni-ver-naz	*Shredded vegetables in Poulette sauce for garnishing*
Noir (café)	no-ar	*Black coffee*
Noisette	noa-zè-t	*Nuts, hazel nuts, meat or fish fillets*
Noix	noa	*Nut, walnut*
Noix de Coco		*Cocoanut*
Noix de Pistache		*Pistachio nuts*
Noix de Veau		*Knuckle of veal*
Nouilles	nou-i	*Noodles, shredded egg paste*
Nougat	nou-ga	*Almond cake*
Nouvelle (pommes)	now-vè-l	*New (potatoes)*
Noyau	noa-iô	*A liqueur, flavored with fruit-nut kernels*
Oeuf	euf	*Egg*
Oie	oa	*Goose*
Oignon	o-gnōn	*Onion*
Oiseau	oa-zô	*Bird*
Omelette	o-m-lè-t	*Omelet*
Orangeat	o-rān-ja	*Candied orange peel*
Oreille	o-rè-i	*Ears*
Orge	or-j	*Barley*
Orleans (à la)	or-le-āns	*Style of Orleans*
Oseille	ô-zè-i	*Sorrel*
Osmazome	os-ma-zô-m	*Beef tea*
Ostende (à l')	os-tānd-e	*Ostend style*
Ours	ours	*Bear*

Pailles	pâ-i	*Straws*
Pailles au Fromage		*Cheese straws*
Pain	pīn	*Bread*
Palais	pa-lê	*Palate*
Palais de Bœuf		*Ox palate*
Panache	pa-na-sh	*Mixed with two or more kinds of birds, fruits, vegetables.*
Panade	pa-na-d	*Panada, bread soaked and squeezed dry, used for forcemeats, etc*
Panais	pa-nè	*Parsnip*
Paner	pa-né	*To cover with bread crumbs*
Paon	pān	*The peacock*
Papillote (en)	pa-pi-io-t	*In paper*
Papilotte (côtelette en)		*Cutlet, cooked in paper*
Paprika	pā-pri-ka	*Hungarian red pepper*
Parisienne (à la)	pa-ri-zi-īn	*In Parisian style*
Parmentière	par-man-tie-r	*Name of a man who introduced the potato in France*
Parmesan	par-me-zan	*An Italian cheese*
Patate	pa-ta-t	*Sweet potatoes*
Pate	pâ-t	*Paste; dough*
Paté	pa-té	*Patty; pie*
Paté d'Italie		*Italian paste*
Paté Feuilltage		*Puff paste*
Paté de Perigord		*A truffled pie*
Paté d'Emince		*Mince pie*
Paté de foie-gras		*Pie or paste of fat livers*
Patisserie	pâ-ti-s-ri	*Pastry*
Paupiètte	pô-pi-è-te	*Thin slices of meat, spread with a forcemeat, rolled, dipped in batter and fried*
Paysanne	pè-i-zān	*In peasant style*

Pécari	pé-ka-ri	*Mexican hog*
Pêche	pê-sh	*Peach*
Perche	pèr-sh	*A fish, the perch*
Perdreau	pèr-drô	*Young partridge*
Perdrix	pèr-dri	*Partridge*
Périgueux (à la)	pé-ri-gheû	*Served with truffles or truffle sauce*
Persil	pèr-si	*Parsley*
Persillade	pèr-si-ia-d	*A dish with parsley in, a sauce, or fried parsley*
Petit-e	pe-ti-t	*Small; little*
Pétoncle	pé-tōn-kl	*A shell fish, the scallop*
Piemontaise (à la)	pi-é-mōn-tè-z	*Style of Piedmont*
Pilau	pi-lô	*pilaff, rice, a dish of onions and rice*
Piment	pi-mān	*Capsicum; all-spice*
Pintade	pīn-ta-d	*Guinea fowl*
Piquante	pi-kān-t	*Name of a sharp sauce*
Piqué	pi-ké	*To lard meats with strips of bacon and vegetables*
Pistache	pis-ta-sh	*pistachio nuts*
Plie	pli	*A fish, the plaice; flounder; fluke*
Plombiére	plōn-bié	*A mixture of candied fruits with ice cream*
Pluvier	plu-vié	*The plover*
Poche	po-sh	*Poached*
Poire	poa-r	*The pear*
Poireau	poa-rô	*Leeks*
Pois	poa	*Peas*
Poisson	poa-sōn	*Fish*
Poitrine	poa-tri-n	*The breast*
Poivrade	poa-vra-d	*Name of a sauce*
Poivre	poa-vr	*Pepper*
Polonaise (à la)	po-lo nè-z	*Polish style*
Pomme	po-m	*Apple*
Pomme de Terre		*Potato (apple of earth)*
Pompadour (à la)	pōn-pa-dou-r	*Dishes named after Madam Pompa..dour*
Ponche	pōn-sh	*Punch*
Porc	por	*Pork*
Porc-épic	por-ké-pi	*Porcupine*

Portugaise (à la)	por-tu-ghè-z	*Portuguese style*
Potage	po-ta-j	*Soup*
Pot-au-feu	pô-tô-feu	*A name of a soup*
Poele	pôe-l	*A white mirepoix*
Pouding	pou-dīn-g	*Pudding*
Poularde	pou-lar-d	*A fat pullet*
Poulet	pou-lè	*A young fowl*
Poulette	pou-le-t	*Name of a sauce and a garnish*
Poupiettes	see paupiette	
Praline	par-li-n	*Burnt almond; flavor*
Printanière	prīn-ta-nièr	*Spring vegetables cut in very small squares, and asparagus points*
Profiteroles	pro-fit-ér-ol-es	*A kind of cream puff*
Provençale	pro-vān-sal	*Provencal style*
Prune	pru-n	*Plum*
Pruneau	pru-nô	*Prunes*
Prunelle	pru-nè-l	*Prunelle*
Purée	pu-ré	*Peas, beans, lentils, etc, rubbed through a sieve*
Queue	keû	*Tails*
Quenelles	ke-nel-les	*Oval shapes of forcemeat made of chicken, veal, rabbit*
Racine	ra-si-n	*Vegetables that grow in form of a root; carrots, turnips, parsnips*
Radis	ra-di	*Radish; turnip radish*
Ragout	ra-goû	*A stew of meats and vegetables*
Raifort	rè-for	*Horseradish*
Raisin's	rè-zīn	*Grapes*
Raisiné	rè-zi-né	*Preserve made of grapes and pears*
Ratafia	ra-ta-fia	*Name of a liqueur*
Rave	ra-v	*Long radish*
Ravigote	ra-vi-go-t	*Name of a sauce*
Ravioles	ra-vi-oles	*Small forcemeat puddings*
Rayeé (bass)	rè-ié	*Striped (bass)*
Réchauffé	ré-shô-fé	*Cold food, made hot again*

Réformé (à la)	ré-for-mé	*Dishes named after the famous Reforme Club of London*
Régence	ré-jān-s	*Name of a sauce*
Reine (à la)	rè-n	*Queen style*
Reine-claude	rè-n-klô-d	*Green-gage plum*
Relevé's	re-l-vé	*The roasts and boiled on the bill of fare, Remove's*
Rémoulade	ré-mo-la-d	*Name of a pungent sauce*
Renaissance (à la)	re-nè-sān-s	*Name applied to dishes in a figurative sense, old dishes revived and made modern*
Rhin (vin)	rīn	*Rhine (wine)*
Rhubarbe	ru-bar-b	*Rhubarb, pie plant*
Rhum	rom	*Rum*
Ribaude	ri-bô-d	*Baked apple dumpling*
Riblette	ri-blè-t	*Rasher, thin slice, callop*
Ris	ri	*Sweetbread*
Richelieu (à la)	ri-sh-lieu	*Dishes named after Cardinal Richelieu*
Rissole	ri-so-l	*A croquette mixture enclosed in pastry and fried*
Rissolettes	ri-so-let-tes	*Small fancy rissoles*
Riz	ri	*Rice*
Robert	rô-ber-t	*Name of a spicy sauce*
Rognon's	ro-gnōn	*Kidneys*
Romaine (à la)	ro-mīn	*In Roman style*
Roquefort	ro-k-for	*Name of a cheese*
Rosbif	ros-bif	*Roast beef*
Rot or Roti	rô-ti	*Roast, roast meats*
Rouennaise	roua-n-aise	*Style of Rouen*
Rouleau	rou-lô	*Roll*
Roulade	rou-la-d	*Roll*
Roux	rou	*A mixture of flour and butter*

Royale (à la)	roa-ial	*In king, or regal style; also name of a sauce; and a mixture of broth and eggs, cooked into a custard, used for soups, etc.*
Royans	roa-ians	*A very select sardine*
Russe (à la)	ru-s	*Russian style*
Rouget	rou-jé	*A fish, the gurnet*
Sabayon	sa-ba-ion	*Name of a sweet sauce*
Sagou	sa-gou	*Sago*
Saint-Germaine	sin-jèr-mān	*Name of a green pea soup*
Salade	sa-la-d	*Salad*
Salmis	sal-mis	*Roasted game in a rich aromatic sauce, a ragout of game previously roasted*
Salpicon	sal-pi-con	*A rich croquette mixture*
Salsifis	sal-si-fi	*Salsify; oyster plant*
Sanbaglione	sān-bag-lione	*A sweet chocolate cream*
Sanglier	sān-gli-é	*Wild boar*
Sarcelle	sar-se-l	*Teal duck*
Sarriette	sa-riè-t	*A herb, Savory*
Saucière	sô-siè-r	*Sauce-boat*
Saucisse	sô-si-s	*Small sausage*
Saucisson	sô-si-sōn	*Large sausage*
Saucisson de Bologne		*Bologna sausage*
Saumon	sô-mōn	*Salmon*
Sauté	sô-te	*To cook quickly over a sharp fire, with just enough oil or butter to prevent sticking*
Sautoir	sô-tσar	*A saute pan*
Sauvage (canard)	sô-va-j	*Wild (duck)*
Savoyard (à la)	sa-voa-iar	*Savoy style*
Scarole	ska-ro-l	*Endive*
Sèche	sè-sh	*Cuttle fish*
Sel	sèl	*Salt*
Serviette	sèr-viè-t	*Table napkin*
Sévigné	sév-i-né	*Name of a soup*

Siciliènne (à la)	si-sili-è-n	*Sicilian style*
Soirée	soa-ré	*An evening party*
Soleil	so-lèi	*Sun fish*
Solferino	sōl-fer-i-nô	*Name of a soup*
Sorbet	sor-bè	*Sherbet, frozen punch.*
Soubise	sou-biz	*Name of a puree and sauce*
Soufflé	sou-flé	*Puffed up, like omelet souffle*
Soupe	sou-p	*Soup, bread for soup*
Soupé	sou-pé	*Supper*
Spaghetti	spa-ghet-ti	*Italian paste*
Sterlet	ster-lèt	*Young of the sturgeon*
Sucre	su-kr	*Sugar*
Sucrerie	su-kre-ri	*Sweetmeats*
Suédoise (à la)	sué-doâ-z	*Swedish style*
Suisse (à la)	sui-s	*Swiss style*
Suprême	su-prê-m	*Name of a rich white sauce*
Talleyrand (à la)	tā-ly-rān-d	*Dishes named after an old ducal family*
Talmouse	tal-mou-z	*Cheesecake*
Tamarin	ta-ma-rin	*Tamarind, Indian date*
Tamis	ta-mi	*A sieve of fine cloth wire, also a coarse woolen cloth*
Tartare	tar-ta-r	*Name of a sauce*
Tartine	tar-ti-n	*Slice of bread, covered with preserves, etc.*
Tasse (Demi)	tâ-s	*Cup (half)*
Terrine	tê-ri-n	*a ragout*
Tête (de veau)	tê-t	*Head (calf head)*
Thé	té	*Tea*
Thon	tōn	*Spanish mackerel*
Timbale	tin-ba-l	*A pie, raised in a mold*
Tokai	to-ké	*Tokay, a wine*
Tomato	to-ma-t	*Tomato*
Tortue	tor-tû	*Turtle*

Tortue Fausse		*Mock turtle*
Toulousaise (à la)	tou-lou-zè-z	*Style of Toulouse*
Toulouse	tou-lou-z	*Name of a garnish*
Tourte	tour-t	*Tart*
Tranche (de saumon)	trān-sh	*Slice (of salmon)*
Trois	troa	*Three*
Aux trois racines		*With three vegetables (roots)*
Truffe	tru-f	*Truffle*
Truite	trui-t	*Trout*
Truite de Saumon		*Salmon trout*
Turcque (à la)	turk	*Turkish style*
Tyroliènne	ti-ro-li-è-n	*Tyrolean style*
Vanille	va-ni-i	*Vanilla*
Vanille (à la)		*Vanilla flavored*
Vanneau	va-nô	*Bustard plover, lapwing*
Veau	vô	*Veal*
Velouté	ve-lou-té	*The grand stock sauce for white sauces, as Espagnole is for brown*
Venaison	ve-nē-sōn	*Venison*
Vénitienne (à la)	vé-ni-si-è-n	*Venetian style*
Verjus	vèr-ju	*Verjuice; sour grapes*
Vermicelle	vèr-mi-shè-l	*Italian paste*
Vèrt-pré	vèr-pré	*Name of a green herb sauce*
Villageoise (à la)	vi-la-joa	*Cottage style*
Viennoise (à la)	vi-è-noa-z	*Vienna style*
Villeroi	vi-l-rōi	*Name of a sauce*
Vin (de xeres)	vīn	*Wine, (Sherry)*
Vinaigre	vi-nè-gr	*Vinegar*
Vinaigrette	vi-nè-gre-t	*Name of a sauce*
Volaille	vo-lâ-i	*Poultry*

Vol-au-vent	vo-lô-vān	*A small pie of delicate meat; shel fish, etc.*
Vraie (tortue)	vrè	*True, real, (turtle*
Westphalienne	vès-fa-li-e-n	*Westphalia, a cit celebrated for it hams*
Xavier (St)	ksa-vie-r	*Name of a soup*
Xeres	ksé-res	*Name of a wine*
Zéphire	zé-fir	*A kind of quenelle shaped like a ball poached and serve with a rich sauc*

....

....

....

....

....

....

....

....

....

....

....

....

....

....

....

Popular Handbooks

for Hotel, Restaurant, Transportation Catering, Institution and Club Use

---

Ranhofer's Epicurean: The king of cook books is "The Epicurean," by Charles Ranhofer, of Delmonico's. This book is 1,200 pages, and weighs about ten pounds. It is the most extensive, the most complete, the most readable, the most attractive, and the best all-around cook book that has ever been published. The first chapter is devoted to table service, with instruction in menu-making and the care and service of wines, the decoration of the table, the fixing of the sideboard, complete dining room instructions for the service of course dinners. French and Russian service is explained. There are lists of china, glass, and silver, etc.; a table of supplies in which the French and English names are given, and a market list. Then follows 144 pages of menus for breakfasts, luncheons, dinners, buffet or standing suppers, collations, hunting parties, garden parties, dancing parties, etc. All dishes in these menus are numbered to conform with recipes for them in the body of the book. There is a chapter on elementary methods, in which even the drudgery work in the kitchen is explained, and all the work done by apprentices in the early stages of hotel kitchen work. The chapter on kitchen utensils is very full, every utensil illustrated. Then come the recipes: 200 soups, 251 sauces, 133 garnishes, 191 side dishes, 101 shell fish, 218 fish, 165 beef, 165 veal, 75 mutton, 109 lamb, 48 pork, 224 poultry, 168 game, 198 miscellaneous entrees, 267 salads, 172 vegetables, 100 eggs, 37 farinaceous foods, 233 sweet entrees, 170 cakes, 17 breads, 189 ices and iced drinks, 90 confectionery, and several illustrations of centerpieces. There is an exhaustive chapter on wines, several recipes for mixed drinks, and 64 pages devoted to a collection of Delmonico menus. The index occupies 44 double-column pages. There are more than 800 illustrations. A most excellent feature of The Epicurean is that every recipe in it appears under a good honest English name, alongside of which is the translation of it into French. It is beautifully bound in Keratol Levant grain, embossed in gold. Price.....................$10

The Hotel St. Francis Cook Book, by Victor Hirtzler, chef of Hotel St. Francis, San Francisco. Adapted for hotels, restaurants, clubs, coffee rooms, families and every place where high-class, wholesome cuisine is desired. This is the most important culinary book that has come from any press in the last twenty-five years. Mr. Hirtzler is known thruout Europe and America as one of the ablest chefs of the day. He has made the cuisine of the Hotel St. Francis world-famous. A feature of the Hotel St. Francis Cook Book that will be appreciated by thousands of hotel people, caterers, families and all interested in home economics, is the selection and preparation of foods in season; the presentation of breakfast, luncheon and dinner menus for every day in the year—the selections appropriate, and all dishes actually prepared and served in the Hotel St. Francis. This feature of the book gives a suggestive quality, a reminder attribute, and a knowledge of food economies and food attributes that is hereby brought to the aid of the proficient and the learner, also enables even the inexperienced to produce the well-balanced menu. The Hotel St. Francis Cook Book is indexed and cross indexed so that every recipe can be referred to on the instant. Price................$5

A Selection of Dishes and The Chef's Reminder (Chas. Fellows). The book that has met with the largest sale and is in most demand from managers, stewards and cooks. Is in vest pocket form, 220 pages. The most complete and serviceable pocket reference book to culinary matters that has ever been published. It is not a cook book, in the general sense of the word, but is full of ideas and suggestions regarding bill-of-fare dishes. Chapters are devoted to entrees of all kinds, salads, soups, consommes, fish and their sauces, sauces in general, garnishes, fancy potatoes, miscellaneous recipes, hints to cooks and stewards, suggestions for breakfast, lunch and supper dishes, chafing dish cookery, menus, and a pronouncing glossary of culinary terms. Hundreds of the dishes listed are given with their bill-of-fare names only, as the cooks understand the basic work in preparing dishes, and the sauces and garnishes are treated separately, with information as to their component parts. Thousands of men who possess a copy of this book say it is their greatest help. Printed on bond paper, bound in flexible cover......................$1.25

The Culinary Handbook (Chas Fellows). Presents in concise form information regarding the preparation and service of nearly 4,000 different bill-of-fare dishes; also gives much information of encyclopedic nature regarding foods of all kinds. Quick reference to every dish described is facilitated with an index of 39 columns arranged in alphabetical order, and cross indexed, so that no matter what one is looking for, all he has to do is to find the initial letter and under it, in alphabetical order, for second, third and fourth letters, etc., the article wanted, with page on which it is found. Referring, for instance, to a sauce of any particular kind. Find the word Sauce in the index, and under it will be found in alphabetical order 149 different sauces; and under Salads, 71 different kinds, exclusive of the variations in making. Under head of Sausage there are 45 different kinds described, with directions for making as well as cooking and serving. In fact, the sausage information in this book is more complete than in any other published. 190 pages; 7x10 inches....$2.50

Fellows' Menu Maker is the last of the successful ready reference books compiled by Chas. Fellows, author of "A Selection of Dishes and The Chef's Reminder" and "The Culinary Handbook." In this book Mr. Fellows has compiled in concise form thousands of suggestions for daily changes on the bills-of-fare, both American and European plan, for breakfast, luncheon and dinner cards, and so arranged as to give popular changes from day to day to give acceptable variety. These changes include soups, fish, boildes, entrees, roasts, and specials. In their presentation he starts with typical bills-of-fare, and the changes are such as might be made in these bills from day to day. Also he has presented a chapter entitled "Suggestions for Specials for the Day," in which the dishes are priced and underlined with brief information regarding their composition. Also, he submits several sample menus for business lunches, banquets, and small party dinners, and one very serviceable feature of the book is a list of the most popular dishes, as soups, fish, boiled meats, roasts, and entrees. The book is supplemented with 110 pages of sample menus and bills-of-fare, several of them photographic reproductions, and representing the cards of hotels and restaurants of both first and second class, lunch rooms, transportation catering menus, club menus, wine list, caterer's list, and several illustrations of glass, china and silverwares and banquet scenes. The book is indexed; printed on fine quality paper; page 7x10 inches, cloth bound..$2.50

The Lunch Room (Paul Richards), is the newest of the culinary books and bids fair to become one of the most popular ever produced. In writing this book Mr. Richards covered all branches of the business. In its pages can be found lunch room plans; illustrations of equipment; chapters on management, salesmanship and bookkeeping; suggestions for bills-of-fare; reproduction of articles from technical journals relating to lunch room, and about 2,000 recipes for lunch room dishes. It is a complete guide to making and marketing lunch room foods and beverages. The book is of particular value, not alone to those who operate lunch rooms, but to hotelkeepers who may consider the advisability of putting in a lunch room in connection with their business; a departure that has become very general since so many country hotels are changing to modified American or to European plan, the lunch room being the stepping stone to the change. Printed on fine quality of paper strongly bound......$2.50

Paul Richards' Pastry Book is the title in brief of "Paul Richards' Book of Breads, Cakes, Pastries, Ices and Sweetmeats, Especially Adapted for Hotel and Catering Purposes." The author is known as one of the most skillful all around bakers, pastry cooks and confectioners in America, and has demonstrated the quality of his work in leading hotels. In writing this book he took particular pains to have the recipes reliable and worded in such simple fashion that all who read them may readily understand and work from them. The book is in seven parts. Part I is devoted to fruit jellies and preserves; jams, jellies, compotes and syrups; preserved crushed fruits for sherbets and ices; preserving pie fruits; sugar boiling degrees; colors. Part II, pastry and pie making, pastes and fillings; pastry creams, patty cases, tarts and tartlets; icings. Part III, cake baking; Part IV, puddings and sauces; Part V, ice creams, ices, punches, etc. Part VI, breads, rolls, buns, etc. Part VII, candy making and miscellaneous recipes; bread economies in hotel; caterers' price list. The recipes are readily found with the aid of 36 columns of index and cross index in the back of the book, this index forming in itself a complete directory, so to speak, of breads, pastry, ices and sugar foods. Printed on strong white paper; page 7x10 inches, 168 pages, bound in cloth..$2.50

Pastry for the Restaurant, by Paul Richards, a vest pocket book of 158 pages, is, as its title indcates, especially produced for the use of bakers employed in restaurants and European plan hotels. The style of work required for the American plan hotel with table d'hote meal, and that for the European plan hotel restaurant, where each article is sold for a separate price, has brought about a demand for a book with receipts and methods especially adapted for the preparation of bakery and pastry goods for individual sale. The first chapter is devoted to French pastries, which are now so generally sold, yet so little understood, because of the misnomer title; then follows cakes and tarts of every kind; pies in great variety; puddings, hot and cold; ices, ice creams, and many specialties, all set forth with ingredients, quantities, and methods of mixing and preparing, and instructions for oven or temperature control. Mr. Richards' other books have become standard the world over, and this one will be equally reliable. The index to this book makes a very complete reference to popular pastry goods and will be found valuable as a reminder. The book is printed on bond paper. Price..........$1.25

Candy for Dessert, by Paul Richards. Since prohibition went into effect there has been noticeable increase in the consumption of candy, and hotels and restaurants have found it profitable to list candy on their bills of fare. This book tells how to make the kinds of candy best adapted for this purpose, so that it can be fresh, home-made candy. Price..................................$1.25

The Vest Pocket Pastry Book (John E. Meister). This little book contains 500 recipes, includes 57 for hot puddings (pudding sauces, etc.; 77 for cold puddings, side dishes, jellies, etc.; 90 for ice creams, water ices, punches, etc.; 68 for pastes, patties, pies, tarts, etc.; 77 for cake; 17 for icings, colorings, sugars, etc.; 60 for bread, rolls, yeast raised cakes, griddle cakes, etc., as well as 55 miscellaneous recipes. Mr. Meister wrote this book at the request of the editor of The Hotel Monthly, who had heard his work highly complimented by his employers, who said they believed him to have no superior as a first-class workman. The recipes, while given in few words, yet are easily understandable, and have helped thousands of bakers to improve their work. Book is indexed; printed on bond paper.$1.25

The Vest Pocket Vegetable Book, (Chas. G. Moore) has done more to popularize the cooking and serving of vegetables in hotels and restaurants than any other book ever published. It was written with this idea. The author took particular pains to make this little volume a classic and his masterpiece, and he succeeded remarkably well. Into 120 pages he has condensed more information regarding the history, cultivation, nutritive qualities, and approved forms of cooking and serving vegetables than can be found in any other book, no matter how large; and it has been demonstrated to be a book without mistakes. Recipes for soups, sauces, garnishings and salads supplement the general recipes. There are 78 ways of preparing potatoes, 19 of mushrooms, 19 of onions, 15 of cabbage, etc., 27 of beans, 15 of rice, 25 of tomatoes, and others in number in proportion to their importance. The vegetables are given with their English names and the French and German translations. The book is indexed, printed on bond paper....$1.25

The Book of Sauces, by C. Hermann Senn, is the newest of The Hotel Monthly Handbook series. Mr. Senn is the author of the famous Twentieth Century Cookery Book, The Menu Book, Practical Gastronomy, and ten other culinary books that have become standard in Europe, and that have extensive sale in America. His Book of Sauces is the most complete work of the kind that has ever been produced. It treats the subject thoroly from every angle and covers all kinds of sauces for meat, poultry, fish, and salad dishes; also sweet sauces. This book is adapted not alone for the hotel and catering trades, but also for family use the world over. Epicures will find it invaluable for the suggestions and practical instructions, together with the culinary lore therein contained. Book is vest pocket size, printed on bond paper......$1.25

The Fish and Oyster Book, by Leon Klentz, for many years chef of Rector's (the noted sea foods restaurant in Chicago), is a handy vest pocket volume, the leaf measuring 3x6½ inches. In this book Mr. Klentz tells in concise manner how to cook practically every kind of fish that is brought to the American market; and not only explains the method of cooking, but also the making of the sauces and the manner of service. Every recipe is given with its bill-o-fare name in English and its translation into the French. The recipes include also such dishes as frogs' legs, all kinds of shell fish, snails, terrapin, and the fish forcemeats. Also there is an appendix with specimen fish and oyster house luncheon and dinner menus, with and without wines. The book is indexed, printed on bond paper, bound in flexible cover..............$1.25

Vachon's Economical Soups and Entrees, (Joseph Vachon) was written in response to a demand for a book that would tell how to prepare savory dishes from inexpensive materials at small cost; and, in particular, how to use up leftovers; by which is meant good cooked foods not served at a previous meal, and which have not in any way lost their marketable value in the sense of deterioration of quality, but which can be served in hotel or restaurant in the same appetizing manner that leftovers are served in well-to-do families. Mr. Vachon was selected to write this book because of his reputation as an economical chef. In it he has given recipes in particular for meat entrees of the savory order, stews, pies and croquettes, hash, salads, and fried meats. The soups include creams, broths, bouillons, chowders, purees, pepper-pots and the like. It is two books in one, separately indexed, printed on bond paper, leaf 3x7 inches, bound in flexible cover................$1.25

The Hotel Butcher, Garde Manger and Carver. (Frank Rivers.) The author has cultivated a new field in culinary literature, and produced a book both novel and useful. His experience as butcher, carver, chef and steward enabled him to compile facts regarding meats and meat economics, from the butcher shop to the dining-room table, that will be invaluable to managers, stewards, chefs, and all persons employed in culinary work. His book digests the subjects of buying, handling, sale, and service of meats, poultry and fish for hotels, restaurants, clubs and institutions. It is varied with suggestions for the use of meats and trimmings for particular dishes; the composition of these dishes set forth in concise form. The information is clarified by the use of about 300 illustrations. A valuable feature of the book is an appendix composed of "gleanings from THE HOTEL MONTHLY" of articles of particular interest to caterers; these including kitchen and refrigerator plans; illustrations of kitchens, pantries, and garde manger departments; specially contributed articles on meats and catering topics, including service; also editorial paragraphs. The index is so comprehensive that any item may be referred to on the instant. 200 pages. Price........$2.50

Eggs in a Thousand Ways, by Adolphe Meyer, gives more reliable information regarding eggs and their preparation for the table than can be found in any other book. Is indexed and cross indexed so that any method of cooking eggs and any of the garnishings can be referred to on the instant. The book starts with boiled eggs. Then (following the departmental index in alphabetical order) are cold eggs, 79 ways; egg drinks, 22 kinds; eggs in cases, 25 ways; in cocottes, 24 ways; mollet, 79 ways; molded in timbales, 29 ways; fried, 33; fried poached, 38; hard eggs, 32; miscellaneous recipes, 27; omelets in 210 ways; poached, 227 ways; scrambled, 123; shirred, 95; stuffed, hard, 34; surprise omelets, 9; sweet eggs, 16; sweet omelets, 38. The recipes are in condensed form. The book is vest pocket size, 150 pages, printed on bond paper. Price..$1.25

Ideas for Refreshment Rooms. This book is composed mainly of expositions of catering systems, in particular, tea room, lunch room, department store, cafeteria, school, industrial plant, dining car, club, and outside. A valuable feature of it is the illustrating of different accounting systems and report forms; also plans of lunch rooms, kitchens and pantries, showing consistent lay-out. There are more than a hundred beautiful half tone illustrations picturing refreshment rooms of many kinds, their decoration, and furnishment. Complete sets of menus of famous catering establishments are presented; also a large number of menus to fit the lunch room, cafeteria, industrial plant, or school. Thruout the book there is a plea for the balanced ration and right eating, the advocacy of plain foods simply prepared and appetisingly served, the nutritive value given careful consideration. There is a chapter on service; a chapter on the brewing and serving of tea and coffee; several pages devoted to pantry prepared foods; illustrations of kitchens, of restaurant checks, and of many interesting things, as electric equipment; questions of fuel economy, illumination, and a hundred and one clever ideas in the marketing of prepared foods in public eating houses. The book is thoroly indexed and cross indexed to assure quick finding. 385 pages, cloth bound...............Price, $4.00

The Edgewater Beach Hotel Salad Book (Shircliffe). Contains more than 600 tested recipes for salads and salad dressings. Mr. Shircliffe has not only given the recipes, but, in many cases, has supplemented them with author's notes, calling attention to special health-giving features, and suggesting diets for the different ailments that afflict humans. He also takes opportunity to preach many a short sermon on the importance of right eating and what is best for health from the cradle to old age. He also intersperses much of human interest in the way of anecdote, legend, and historic events. In this way it is more than a cook book—it is readable to those who are not so much interested in how to make salads as in the enjoyment of them. The great charm of the book is the illustrations, which are from direct photographs in the natural colors, so that the dishes illustrated have the eye-appeal and the enticing qualities of the real dish. It is a book that fits into every kitchen—home, hotel, club, hospital, restaurant, lunch room, cafeteria, steamship, dining car, industrial catering plant, institution, army mess—in fact, wherever information is desired as to the why and how to prepare for the table. Price.........................$5.00

The Frank E. Miller Monthly Wages Table Book for 28, 30 and 31-day months is in form of three wax engraved sheets bound into a flexible cover. The tables are from $10 to $100 a month. Price.$1.25

Hospitality (McGovern). A series of chapters presenting in entertaining fashion the history of hospitality from the earliest record of man on earth to the present time. Price..............$1

Clifford M. Lewis' "American Plan Check System"........$1.00

Twentieth Century Bakers Book (Glenandt). Revised and with new illustrations. A very useful book, beautifully illustrated with designs and suggestions for French Pastries, Cakes, etc..........$6

Whitehead's American Pastry Cook. The qualities of the recipes are calculated on the average orders of about fifty persons choosing from a bill-of-fare. This book also contains chapters on salads and cold meat dishes. In his introduction to the book Mr. Whitehead says: "In many of the more important matters such as puff paste, bread and rolls, cakes, ices, creams, and pie mixtures, and in cold meat dishes, corned beef management and salads, the standard of one pound or quart used will be found to make the recipes equally useful for private families, and the trouble of dividing the larger quantities in other cases will probably be fully repaid by the simple conciseness of the directions, the absence of all technical jargon, and the professional knowledge of the art of cookery imparted in every page. Price...$2

Whitehead's Cooking for Profit: Intended for the small hotel, restaurant and lunch room, and the boarding house. The author, when writing it, puts himself in the position of the man or woman who had "to count the cost" very carefully in all matters of table supply, both meat and pastry; the management of food on hand; also to see that nothing is wasted. 170 pages of this book comprise a diary of the author during eight weeks employed at a small summer hotel; and he tells in language from the heart the trials and tribulations of landlord and cook in providing three meals a day under adverse conditions; as supplies not arriving on time, trouble with the help, with boarders, adverse weather conditions, and the ingenious devices adopted from necessity for storing and preserving meats, vegetables, fruits, and dairy foods. Occasionally the pages are illumined with broad smiles, as when there has been a lucky haul of fish, or the social parties are successful, or when business is rushing and everybody happy. The author gets down to hard pan when he itemizes how meals are prepared for fourteen, or sixteen, or twenty cents per capita. It is not like reading a cook book; it is more interesting, more like a faithful portrayal of human nature between the kitchen and the dining-room.......................$3

Whitehead's Hotel Meat Cooking, comprising hotel and restaurant fish and oyster cooking; how to cut meats; and soups, entrees, and bills-of-fare. Several thousand copies of this book have been printed and sold, and thousands of hotel keepers and caterers acknowledge a great measure of their success due to the influence of this book, which teaches the careful handling of foods, the economical use of foods, the necessity of cleanliness in all departments of the kitchen, and presents many suggestions for bill-of-fare dishes that can be made from left-overs and served at a profit; also suggestions for using up all parts of the carcass that are good for food. The book is interspersed with anecdotes and snappy little editorials scintillating with wit and wisdom..$2

Whitehead's The Steward's Handbook: For many years this was the only book in print that instructed in the steward's duties and outlined the management of the back part of the house: and today there is no other book that occupies the peculiar field that this one does. Several pages are devoted to illustrations of requisition blanks, market sheets, storeroom issue book, storeroom stock book, and sample menus and bills-of-fare. It tells of the head waiters' duties, of club and party catering, and of catering extraordinary. Also there is a profusely illustrated chapter on napkin folding; 250 pages of the book are devoted to "Whitehead's Dictionary of Dishes and Culinary Terms and Specialties," and this dictionary of dishes is today one of the most serviceable works of reference....$3

Whitehead's Family Cook Book is composed of recipes contributed to Chicago Herald. Has merit of absolute reliability..........$1.50

Gancel's Culinary Encyclopedia of Modern Cooking gives in condensed form the composition of thousands of bill of fare dishes. It is a new edition and elaboration of Gancel's Menu Terms, a book very popular with dining room people. 500 pages, pocket size. Price.. 3.00

Hotel Management, by L. M. Boomer. This book is the essence of scientific management of a large hotel, covering all departments, and gives rules and regulations for the different departments, also full information in the way of up-to-date accounting (forms illustrated) and the information that is customarily sought by promoters and hotels as to approximate costs and earnings. There is no other book published that gives in so comprehensive a way the all-round information of hotel management. The book is of value, both to operators and students. Cloth bound, 500 pages, price, $6.00

The Back of the House, by J. D. Green. This is the most thoro exposition of the scientific operation of the back part of a large hotel that has ever been produced. The author took the Cornell University Hotel Course and spent one and a half years in the steward's department of the Commodore Hotel (2000 rooms), in New York City. He made an intensive study of the scientific operation of this hotel, collected the different forms of accounting and for keeping track of things and illustrated the book with these and other diagrams, so that any one not familiar with the catering end of the hotel business can become familiar thru this description. Cloth bound, 350 pages, price..............................$4.00

Ice Cream and Candy Makers' Guide. This is the latest of the books published along this line. Many new recipes for ice creams, candies, nougats, etc., not found in any other book. Price....$1.65

The Creole Cook Book: The Creole cookery which has made many restaurants of New Orleans famous is explained very thoroughly. This is a book of 400 pages covering all branches of cookery, and specializing the Southern dishes. There is much of interest in the book to the hotel and restaurant chef. Price...............$2.25

Salads, Sandwiches, and Chafing Dish Dainties (Janet McKenzie Hill) is a valuable book, particularly from its illustrations, showing the appearance of the dishes ready for service and daintily garnished. The book is a classic of its kind; and, while written for family use, has found quite a large sale with hotels, restaurants, clubs, and caterers...$2.00

Fancy Salads of the Big Hotels. By Henry Kegler........$1.50

Florida Salads. A new book of dainty salads, salad dressings and sandwiches by Harris. 87 pages. Price.................$1.50

The Up-to-Date Sandwich Book (Fuller). 400 ways to make sandwiches $2.00

Encyclopedia of Foods and Beverages (formerly called The Grocers' Encyclopedia), the most complete and best illustrated work on foods ever produced, 750 pages, 8x11 inches. An invaluable book for the manager, steward and chef..........................$10.00

The Dispensers' Formulary or Soda Water Guide. A practical handbook for soda fountain operators, consisting of over 2,000 tested formulas for soda fountain products, with complete information on fountain service, fountain standards, ice cream standards, and formulas, and luncheonette service, including an appendix of manufacturers' formulas, together with descriptive information of their fountain apparatus, sundries and supplies...................$2.00

The American Salad Book (DeLoup) covers salads of all kinds—meat, fish, vegetable, flower, and fruit—condiments, dressings, and sauces $1.50

Practical Cooking and Serving (Hill). A book of 679 pages, more adapted for family use; illustrated. Price......................$3

Guide du Gourmet (in French). A very handy book for chef, steward or headwaiter. Price..................................$2

Institution Quantity Cooking (Clyatt). The contents of this book include the Basic Unit Tables, supplemented with hundreds of recipes for dishes suitable for the institution menu. The dishes are presented with the ingredients measured for one hundred persons. Price $3

The Little Pocket Baker (Gienandt). This handy book is put up in convenient size for the overall's pocket. It measures 3¾x5⅛ inches and contains 300 pages, clearly printed and lists 1,094 items. It seems to contain everything a baker ought to know, and is complete in every detail..$2

Breads, Rolls and Sweet Doughs (Richards). This handy book is 4x7 inches and contains 250 pages with some illustrations. It is confined to the bakers' trade, and all the recipes are complete, accurate and many of them varied, as for plain or rich goods. He gives a lot of useful information in the way of handling of doughs, and his wording is so clear that anyone can work from the recipes......$2

The Chinese-Japanese Cook Book, by Sarah Bosse and Onoto Watanna, a collection of dishes of the kind to appeal to Western palates. Chop suey featured. Price..............................$1.25

A Guide to Modern Cookery by Escoffier, of the Carlton Hotel, London, is the newest of the modern cook books. Mr. Escoffier ranks very high in his profession and has gained fame from his mastery of the culinary art. His book is 891 pages, 2,973 recipes; is printed in large, clear type, and reflects only that which is first-class. It is indexed both for recipe number and page number..$6.50

Preserving and Pickling (Geine Lemcke)..................$1.75

Canning, Preserving and Pickling.........................$1.50

Breakfasts, Luncheons and Dinners, by Mary D. Chambers. How to plan and serve. Suggestions for balanced menus, family style. Price $1.50

The Art of Baking and Ornamental Confectionery (Herman Hueg), printed in the English and German languages, is a standard and popular work. It contains several illustrations of designs for cakes, borders, pyramids and centerpieces..........................$3.00

Practical Cake Art (By Bauer). Contains 60 pages of illustrations of Cakes and Fancy Pastries, mostly in colors. Also recipes with instructions for making. The size of page is about 11 inches square. Price..$6.00

The Savarin Cook Book, by Allevi...............................$6.00

The Bell Boy's Guide, by Heldenbrand...........................$1.00

Physiology of Taste, by Savarin................................$3.50

The Jewish Cookery Book (Greenbaum) has 1,600 recipes according to the Jewish dietary laws with the rules for Koshering, and gives the favorite recipes of America, Austria, Germany, Russia, France, Poland and Roumania. About 100 pages are devoted to pastry and desserts. Price....................$2.00

Institution Recipes, by Emma Smedley. Is a book of 300 pages that gives a lot of information relative to nutritive value, as so many calories per portion; and the recipes tell how much of each ingredient for a given number of portions, as 50 or 150, as the recipe may call for. It is a simple, yet scientific and satisfactory cook book. Price..........................$3.00

Common Sense Candy Teacher, by Friedman. A very complete book of over 400 pages. Price..........................$10.00

Quantity Cookery, by Richards and Treat. Shows at a glance the amount of ingredients to prepare to serve large numbers of people. Also gives the recipe. A book of nearly 200 pages. Nicely printed. Price $2.00

Cake Art-Craft, illustrated, by Bauer....................$3.00

Simple Italian Cookery, by Antonio Isola. A handy book for those who enjoy Italian cookery. Price..........................$1.25

Institutional Household Administration, by Lydia Southard. A very valuable book of 214 pages, illustrated. Price............$2.00

Laundering, by Balderston. An exceptionally good book on laundering and the care of linens, woolens, silks, etc. Nearly 400 pages and nicely illustrated. Price....................$3.00

The Book of Entrees (J. McK. Hill)....................$2.00

Book of Hors D'Oeuvres (Allen). This book is 120 pages with about forty illustrations made from photographs. Price......$1.75

Historic Hotels of the World, by Ludy. Price....................$5.00

Hotel Administration, Accounts and Control, O'Brien & Couchman. P rice $5.00

After Dinner Speeches and How to Make Them, Wilbur D. Nesbit. Price..........................$2.50

A Handbook for Bakers, by Gerhard. Price....................$5.00

The Hotel Monthly. The technical journal of the hotel and catering trades. Subscription, the year, United States and Canada, $1.00. Foreign subscriptions, $1.50.

The Hotel Monthly Back Numbers. The only reference library of hotel technical information is that to be found in the back numbers of The Hotel Monthly, dating from 1893 to the present time. The complete set of these books is not obtainable, but fourteen or more of the volumes are on sale. They are bound up a year to the book. Per volume $3

Any of the above books will be forwarded, postage prepaid, upon receipt of price.

Prices subject to change, up or down, according to market conditions

JOHN WILLY

443 South Dearborn Street, Chicago, Ill.

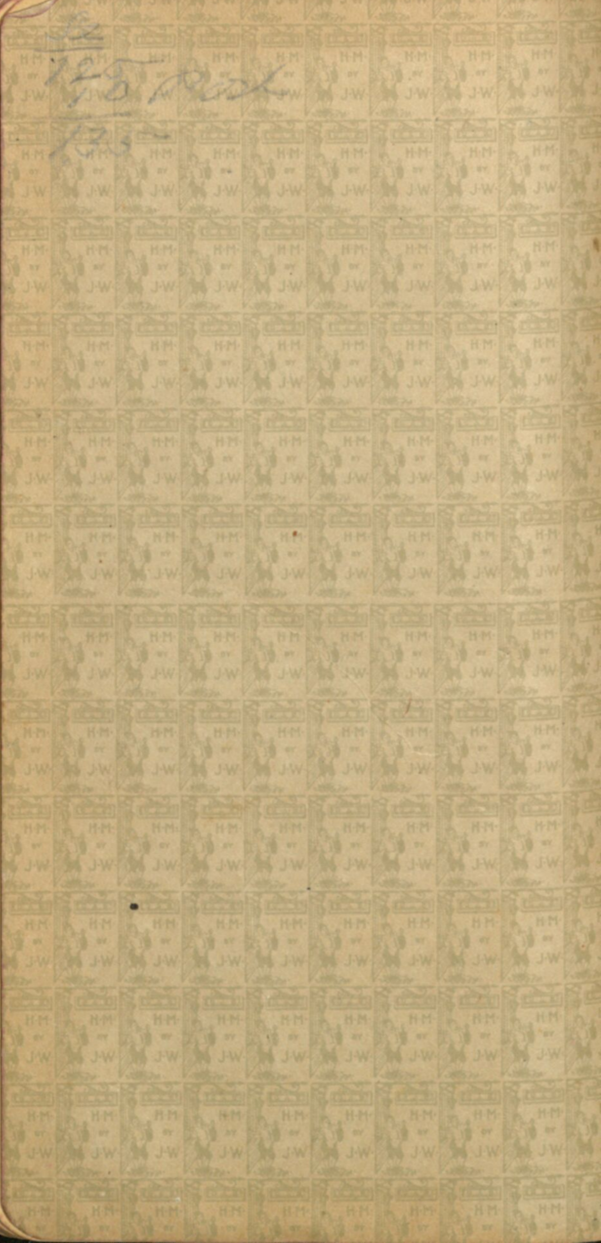
1 qt Hewberg Sec
1 qt Bordelaise Sec

[illegible]

52

125 Rebd
1

175 –



MILLERS
BOOK STORE
ATLANTA, GA.